

THE NATIONAL

NOVEMBER 10, 1951
Technology

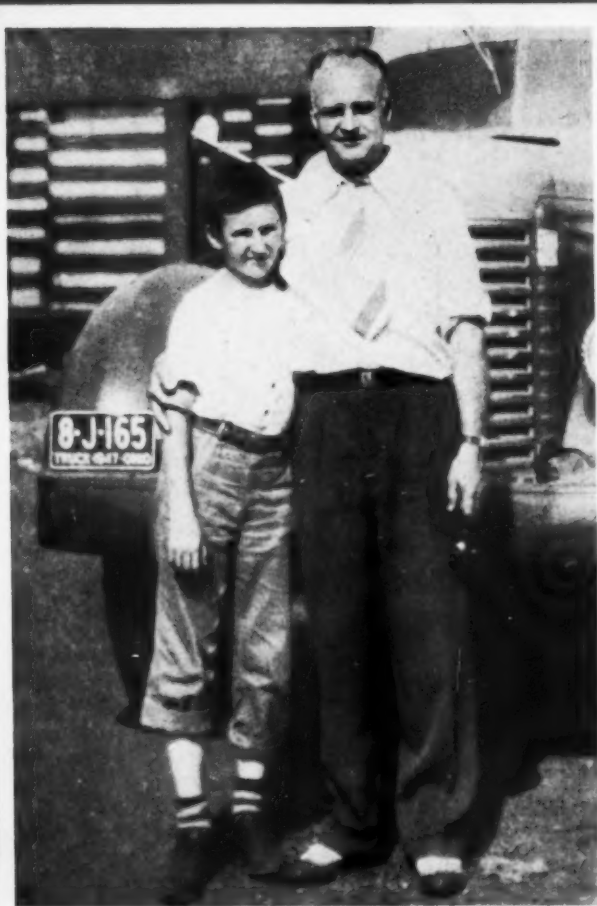
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Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

We're in This to Stay!



Frank Morton with Emil Schmidt, President of The Schmidt Provision Co. of Toledo, Ohio

STACK

THIS candid camera shot of Frank Morton and our good friend Emil Schmidt was taken several years ago when Frank was just a little shaver. He's a big chap now and in high school.

Healthy business like healthy boys can do a lot of growing. We hope to continue to grow.

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 - meat lubricates contact surfaces
- *Leak-proof construction*
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THE NATIONAL



Provisioner

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DAILY MARKET SERVICE

ANNUAL MEAT PACKERS GUIDE

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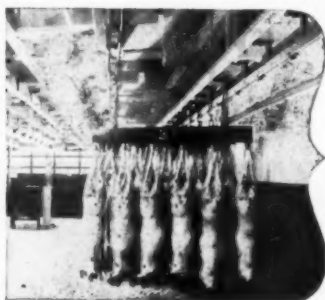
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Page 7

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WITH THE

WHITE 3000

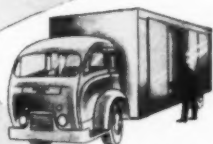


This WHITE 3000
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for Charles Hollenbach, Inc.,
on wholesale meat deliveries.

SAVINGS you can measure at the end of every delivery day make the White 3000 an investment that pays off for meat packer, wholesalers and provisioners.

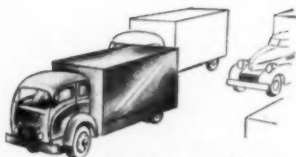
Leaders in the industry... everywhere... are enthusiastic about the time and cost saving advantages of this entirely new kind of truck. Its exclusive features make it ideal for meat delivery because it is engineered exactly to specific delivery conditions.

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SHORTER turning radius and wider-tread front axle assure maneuverability that cuts delivery time and delivery cost.



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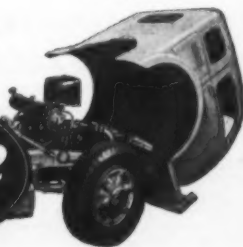
New weight distribution permits more payload on front-end... extra-capacity body without increasing overall length.

**Keep Your Whites
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**See Your White
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Tips its cab to service



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Cleveland 1, Ohio

For more than 50 years the greatest name in trucks

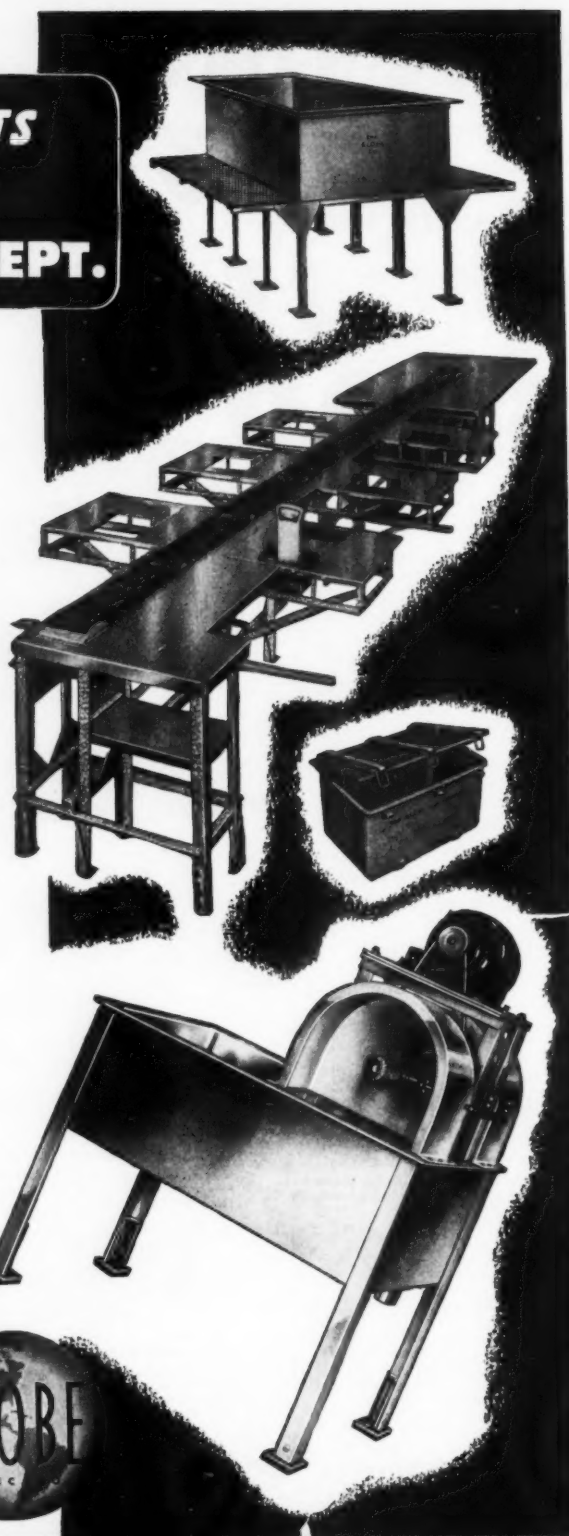
HOW TO REDUCE COSTS IN YOUR PORK PROCESSING DEPT.

The best way to reduce costs in your pork processing department, in the face of constantly increasing raw material costs, is to replace worn out, out-dated equipment with modern, efficient machines that take the least amount of attention, increase your out-put per hour and reduce your operating expenses all down the line. Globe engineered pork processing equipment, some of which is shown here, is the result of 36 years of engineering know-how, plus just as many years of actual packing plant manufacturing experience. This equipment is made to perform, to last, to pay for itself many times over in the many years it will serve you faithfully.

Starting at the top is one of many sizes of SCALDING TUBS, made of heavy steel and available in any size or height of frame. Next is a SLICED BACON PACKING TABLE, made for use with a bacon slicing machine, with a 7-inch mesh belt that is exceptionally sturdy and easy to clean. Wide range of styles available. Then you see a BACON CURING BOX, that is available in 625 and 1000 pound capacities. At the bottom is the famous GLOBE HAM MOLD WASHER, a compact, efficient washer for cleaning ham molds and meat loaf retainers, sturdy in construction, efficient in operation.

These are only a few of the machines and other equipment described and shown on pages 366 to 397 in the new GLOBE Catalog in the section devoted to Ham, Bacon, and Pork Processing equipment. We suggest you refer to this catalog and check your needs from GLOBE'S complete line.

**36 YEARS SERVING THE MEAT
PACKING INDUSTRY WITH EX-
PERTLY DESIGNED EQUIPMENT**



The **GLOBE** *Company*

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Wholesale Lamb Ceilings Established

On Thursday the OPS set dollars and cents ceilings on wholesale lamb and mutton. The agency also gave retailers a method for adjusting their ceilings for lamb, mutton and veal to reflect changes in the wholesale costs of these meats. For details of the order see page 16.

OPS Issues Adjustments to Capehart Formula

About a fourth of the country's manufacturers will be allowed to refigure their price ceilings under a series of OPS orders to apply provisions of the Capehart Amendment to price ceilings covered by CPR 22 and 30. The Capehart Amendment allows manufacturers to ask for price ceilings based on price increases from Korea to July 26, 1951.

CPR 22 applies to a long list of manufacturers, including makers of processed foods. However, it is not clear at this time whether canned meats and dry sausage will be affected by the amendment and the supplementary regulation, inasmuch as these products are not governed solely by CPR 22, but come also under SR 15.

CIO Issues Wage "Stabilization" Resolution

Delegates to the CIO union's thirteenth annual convention in New York city this week adopted a resolution titled "Wage Stabilization and Equality of Sacrifice" stating that whatever concession a union can win from employers should be okayed by the government. Federal officials should not tamper with any settlement a company or union make and should set no limits on what may be negotiated, the resolution stated. Underscoring this policy, a 74-page CIO Wage Stabilization Guide was issued by the legal department to tell local union officials how to best negotiate under "stabilization."

Another resolution, however, gave a seven-point program for "adequate overall stabilization." It said the government should provide much tighter price controls, nationwide rent curbs, cattle slaughter quotas, firm curbs on bank credit, federal regulation of credit on commodity exchanges and other measures.

Later in the week the CIO delegates, in a 26-point legislative program, asked for a minimum federal wage of \$1.25 an hour. The present minimum under the Wage and Hour Act is 75c. They also proposed that agricultural workers be brought under an unspecified minimum wage.

Overtime Pay Okayed for Supervisors

Foremen and supervisors are entitled to receive extra pay without approval by the Salary Stabilization Board when they work longer than a normal work-week. This ruling (General Salary Order 4, issued this week), applies to plants which have lengthened their week beyond 40 hours, so that the hourly rated workers are drawing overtime pay every week while the foremen are not. If an employer had, in effect before January 25, 1951, a plan allowing such extra pay, he may continue it. If not, he can now pay his foremen for the extra time they work, but may not pay more than their straight-time rates.

OPS Studying Modified Decontrol Plan

OPS is reported to be considering a modified system of decontrol for industries whose goods are selling below OPS ceiling prices. Several such industries have been pressuring for such a program on the ground that controls may be prolonging their period of depression and controls represent unnecessary administrative burdens for both OPS and their industry. The plan OPS is reportedly considering would involve price schedules having long-term validity which could be immediately suspended when prices began to approach the ceiling price level. If adopted, the program would probably apply to the fats and oils field, among others.



With the proper peeling conditions, every link can be peeled as readily as one handled by girl shown above.

The need for peelability, even in hand operations, is demonstrated in photo at right. Slow this crew down 10 per cent by difficult peeling and one man-day's output is lost.



Facts on FrankPe

By GREGORY PIETRASZEK
Technical Editor

WHAT makes a good peeling frankfurter? Until the introduction of frankfurter peeling machines about two years ago, the question was of relatively minor importance. Virtually every sausage kitchen at some time or another experienced poor peeling franks, but with hand peeling the difficulty was not too important.

The initial experience with the various mechanical peelers changed the importance of peelability. Unless the frankfurter was in itself readily peelable, the effectiveness of a mechanical peeler was seriously limited.

Through modification of the controllable factors such as length of slit, the rapidity of peeling, etc., the hand operator can extend the range of peelability to include virtually every size, shape and type of frank. Productivity of the hand peeler might decline when franks just don't peel well, but the difficulty is usually short lived.

With mechanical peelers the picture is very different. As a class, the mechanical peelers represented extended mechanical research and intensive, even though limited, testing within leading sausage kitchens. Yet, their application was not universally successful. In some instances the unit tested did not peel even 30 per cent of a kitchen's production.

The thinking of equipment manufacturers on frankfurter peelability is best expressed by one who stated that while his peeler was mechanically perfect,

the variables in sausage manufacture which can make a frankfurter difficult to peel are many. Until these conditions are controlled, mechanical peeling will be limited to certain kitchens, he said.

According to the same individual, improper humidity-temperature conditions between the holding cooler and the peeling room is the prime cause of faulty machine peeling. He stated in general that franks would peel satisfactorily if the temperature-humidity spread was about 15° in favor of the peeling room. This would provide the extra moisture needed, in condensate form, for successful machine peeling.

Temperature-humidity is but one phase of moisture which, along with processing and raw materials, is said to affect the peelability of frankfurters. The relative importance of any one of these factors was judged by the personal experience of a number of sausage producers interviewed. When a frankfurter peels with difficulty in one kitchen, the specific cause is all important to that processor. However, the three general factors named represented the fundamentals on which all agreed.

The question was discussed in terms of peeling as such without any specific regard to machine peeling. In general, the kitchens peeled by hand. Three previously had conducted demonstrations of various mechanical peelers. One kitchen has a unit on order. The experience of the various kitchens

will be described on an individual basis.

Perhaps the most unorthodox view was that of a sausage maker in a premium price house. He bluntly declared that the cause for peeling trouble lies with the smoker. How the smoker showers and chills his product is all important. If the meats are chilled too rapidly upon removal from the Jourdan cooker, nothing will ever make them peel properly. Sudden chilling will fuse the casing and the meat.

Previously the peelers of his kitchen were paid on a piecework scale. The sausage smoker virtually controlled their rates. Whenever he and the peelers squabbled over some trivia such as the brewing of spell-time coffee, the smoker deliberately over-chilled the product. From maximum rates of \$2.50 an hour possible with the good product, the peelers were lucky if they could make 70c an hour with the over-chilled product. The condition became intolerable and consequently management discharged the smoker and discontinued piece rates on the peeling operation.

The general superintendent of the kitchen said ideal peeling resulted when there was a spread between sausage holding cooler and peeling room temperatures. A holding cooler temperature of 40°F. and a peeling room temperature of 70°F. would be ideal, in his opinion. The peeling room foreman of the same firm believed the critical factor was proper chilling. In

Peeling

the normal handling cycle the frankfurters are showered and then pushed into a tempering cooler where, depending on the heat load, the temperature varies between 35 to 50°F. The franks are held in this room for 20 minutes and then pushed into the holding cooler at 43°F., where they are normally held for at least two hours prior to peeling. If this cycle is at all shortened, difficult peeling is experienced. Ideal peeling requires that franks be held overnight. While no humidity readings were available, visual evidence indicated a sufficiency of moisture in the combination holding-peeling cooler. An insulated refrigeration line running through the holding cooler was covered with condensation beads.

From all visual evidence, a proper holding period permitted the casing of the frankfurter to absorb some of the moisture and, at the same time, the meat contracted slightly. Proof of this conclusion is the technique used to remedy poor peeling—a slight wetting of the casing surface.

The fat content of the frankfurter had no bearing on its peelability, according to the peeling room foreman. Excessive fat in the formula would show up as white spottings visible even through the colored casing used by the kitchen. The house graded these franks as seconds.

Upon examination, the peeled frankfurters were noted to have a gloss finish, although there was no visible surface fat or gelatinous matter. The surface of the frankfurter gave off no material when scraped with a peeling knife.

Another kitchen, which operated a mechanical peeler on trial, has ordered one on the basis of its successful demonstration. This firm also believes the most critical factor is chilling. Frankfurters are processed in the smokehouse, placed in the Jourdan cooker for a brief plumping and then showered. The showering reduces internal temperature to about 90°F. when product is moved into a drying area. The cage of franks is given a quick half second dosing with water held at 180°. The plant superintendent asserts that this step is essential if good peeling is to result. It will bring a sheen of fat to the surface which makes for good peeling. To illustrate his point, he peeled a number of links which were handled in the prescribed manner. While not visible, the fat sheen was sufficient to leave a slight oiliness on the hand. (At this time the product was still warm. When properly chilled the sheen would not be detected). If



Composite packer experience indicates the most critical part of peeling to be proper moisture and chilling. Coolers like this, with correct humidity-temperature ratio, can aid peelability.

not hot-showered after shower chilling, the casing will cling to the meat and result in hard peeling.

Too long a period in the Jourdan cooker after the frankfurters already have been processed in the smokehouse is not desirable. Casings will absorb an excessive amount of water, diluting the surface fats which aid good peeling.

Too rapid a heat build up within the smokehouse when the cages are first entered, dries the casing excessively. In this superintendents kitchen the frankfurters are held in the smokehouse at 90 to 100°F. until the cured color begins to show. At this point the house temperatures are adjusted for the desired range. The upper range of 180° is reached by stages.

In grinding and chopping, poor techniques can "short" the meats, adding to peeling difficulties.

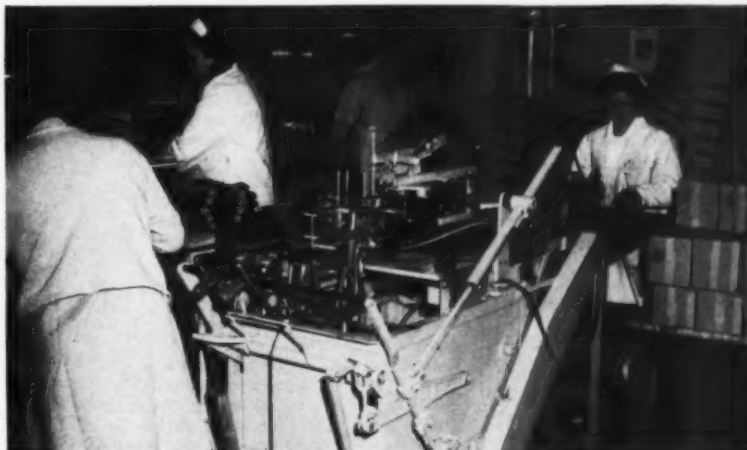
When frozen meats are used in the formula, the actual binding feel must be observed. Frozen beef generally presents no problem nor does fresh

pork. However, aged pork must be watched, for it may have lost some of its binding ability. Consequently, with these meats the amount of pork and moisture added must be watched. If it lacks in binding qualities the emulsion will not coagulate sufficiently at the outer surface to permit proper peeling. Beef from grass-fed cattle also needs watching for its binding qualities. The inherent binding qualities are detected readily by feeling the emulsion. Poor binding meats will lack a tacky feel in the emulsion stage.

Peeling too quickly after processing was the principal reason for poor peeling advanced by the general manager of a large sausage kitchen with extensive packaging operations. Because of pressure to move product into distribution channels it is frequently peeled within an hour after processing. This time is too short to permit the meats to coagulate properly and contract sufficiently for good peeling.

The importance of proper spread be-

(Continued on page 29)



Since much of the frankfurter production finds its way into prepackaged units, such as these being assembled on a modern wrapping machine, the high gloss appearance is essential.

OPS Sets Wholesale Ceiling Prices on Lamb; Mandatory Effective Date Nov. 13

THE Office of Price Stabilization on Thursday issued the regulation (CPR 92) establishing specific ceiling prices for wholesale sale of lamb, yearling and mutton products. Packers could put the regulation into effect any time after issuance date, the mandatory effective date being Tuesday, November 13.

The lamb regulation follows in a general way the pricing methods OPS

time, provision has been made for branch houses. The purpose of this, OPS explained, is to avoid any changes in the present channels of trade where packers with branch houses might find it unprofitable to ship to their branches without an allowance similar to that granted other wholesalers. This is especially important in lamb, where the major part of the product is slaughtered by large packers. An-

did during a selected base month in 1950. The purpose of this provision is to prohibit sellers from cutting up more meat than usual so as to gain the advantage of a higher realization.

The table below shows ceiling prices for lamb by representative cities in dollars and cents per cwt.

Supplementary Regulation 79 to the GCPR, also effective November 13, sets retail prices for lamb and mutton and retail prices for veal and calf meat. This regulation also sets up a formula for retailers to use to recalculate their ceiling prices on a weekly basis until OPS issues specific dollars and cents wholesale ceilings.

Lamb and mutton retailers will use the same formula in recalculating their present ceilings under the new wholesale ceilings in CPR 92. These retailers will also use the formula to recalculate their ceilings each week until dollars and cents retail lamb ceilings are issued. Until then, retail lamb ceilings will be based on total cost of lamb rather than on a cut-by-cut basis.

The formula method for recalculating ceiling prices of retail veal will also result in increases, on the average, in ceilings established under GCPR.

In the weekly recalculation of their GCPR ceilings, retailers of lamb and veal will determine the percentage change in the average cost of products purchased in the current week as compared with the average cost in the base week which is January 19-25, 1951. A retailer's ceiling price in the following week for a particular cut of lamb or veal will be his GCPR price for the cut, increased or decreased by the percentage amount of the change in his average cost.

Cut	Grade	Denver	Chicago	New York	Los Angeles		Miami
Carcass	P or C	\$58.00	\$59.80	\$61.20	\$59.80		\$62.80
"	Good	56.00	57.80	59.20	57.80		60.80
Leg of Lamb	P or C	64.50	66.30	67.70	66.30		69.30
"	Good	62.50	64.30	65.70	64.30		67.30
Loin	P or C	66.50	68.30	69.70	68.30		71.30
"	Good	64.50	66.30	67.70	66.30		69.30
Rack (ribs)	P or C	77.50	79.30	80.70	79.30		82.30
"	Good	75.50	77.30	78.70	77.30		80.30
Chuck	P or C	47.00	48.80	50.20	48.80		51.80
"	Good	45.00	46.80	48.20	46.80		49.80

used in the pork and beef regulations. It defines and standardizes cuts and prohibits the sale of non-standardized cuts. Five schedules of base prices for various classes of lamb, yearling and mutton wholesale cuts and carcasses are set out by grade, Prime and Choice being combined. Denver is used as the price basing point.

The prices will generally run somewhat higher than the freeze prices under GCPR, due to the requirements of the Fugate amendment in the Defense Production Act of 1951. It is also explained that prices of pelts are seasonally low at this time and that meat prices may be adjusted downward if pelts go up very much.

Zone 1 consists of territory west of the Denver line; Zone 2A is the eastern seaboard, New England to the District of Columbia, including the eastern portions of New York and Pennsylvania; Zone 2B is the southern part of Florida, and Zone 2 is the rest of the country.

Distribution points in Zone 1 may add 75 per cent of the freight rates from Denver. The transportation allowance, or zone differential east of Zone 1 is 115 per cent of the freight rates from Denver. Another addition for local slaughter, available only in Zone 2a, is designed to compensate for the shrink and loss in shipping live animals long distances to the heavy consuming areas. In Zone 2b a special addition of \$2 per cwt. is allowed for fabricated cuts from Prime, Choice and Good grades.

Additions for kosher killing and for special services are very similar to these provisions in the beef regulation. The same applies to the sellers' additions for different classes of sellers, with one important difference. For the first

other factor in this allowance is that there is little processing of lamb, making it impossible for large slaughterers to recoup their losses. It is reported, also, that this addition applying to sales through branch houses, may be extended eventually to the beef regulation.

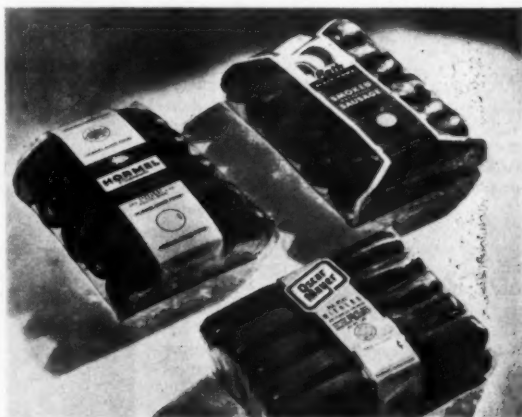
Under the allocation clause, sellers must continue to sell or offer for sale at least as high a proportion of carcasses, fore and hind saddles as they

Develop New Package for Link Sausage Products

A new self-service package for link sausage has been introduced by Marathon Corp., Menasha, Wis. Called Look-Pak, the package allows shoppers a clear look at the produce through the transparent film wrapper, which is plain and unprinted, and at the same time they can't miss the colorful design and brand name on the collar or band that locks over the top of the sausage. Printed on white paperboard, the Look-Pak brand identification has higher visibility than designs and brand names printed on transparent film.

The Look-Pak is said to be sturdy enough to hold up under the handling it gets in a self-service case. The pak consists of a die-cut paperboard, scored so the ends, when drawn together and locked, will form a rectangular collar. It is said that an inexperienced operator can check-weigh and package four to five 1-lb. units per minute. Overwrapping can be done manually at five to six packs per minute or by machine.

In addition to the brand name and trademark on the collar, additional material such as recipes, etc., may be printed on the back of the bottom panel. The overwrap of transparent material may be any one of a number of types, depending on the level of protection required.



Tri-Mont Makes Rapid Strides

***From 50 head a week
in 1946, plant now
kills 100 head daily***

FOUNDED in 1946 as a partnership, the Tri-Mont Packing Co., Monterey, Minn., then slaughtered about 50 head of cattle per week. Today, under corporate ownership, the plant slaughters about 100 head of cattle per day, approximately 60 beef and 40 veal, or an increase of 1200 per cent in only five years. This increase in daily slaughter has, of course, resulted in an enlarged physical plant all the way from holding pens to coolers. Original cooler facilities equaled a room that is now used solely for pre-cooling.

Tri-Mont Packing Co. is located in south central Minnesota about 30 miles north of the Iowa state line. Cattle processed at the plant are bought locally from farmers in the area or from auction sales in southern Minnesota and northern Iowa. A small percentage is purchased at terminal markets. Farmers within a 50-mile radius of the plant give Tri-Mont first chance at cattle ready for market. Cattle are brought to the plant by a contract hauler.

To acquaint farmers with its livestock needs, the company sends out spot announcements over the local radio station. Also, as a good will and identity builder the company participates in broadcasting local baseball games.

In addition to its holding pens and a feeding yard, Tri-Mont maintains a concrete block building with a concrete floor measuring approximately 40x80 ft. which is used for holding purposes. This building was made necessary by



Pictured with advertising steer on plant lawn are three of Tri-Mont's four officers: Robert Pearson, secretary; Albert Anderson, president, and Gerald Pearson, treasurer.

the severe winters experienced in this area. In line with the increased capacity of the plant, an addition to the holding building is being constructed that will double its size. Present capacity of the holding pens and building is about 500 head of cattle. Only about 200 head are usually on hand due to today's retarded market conditions.

After a steer is stunned, the knocking-pen door lifts pneumatically and the carcass is then raised by an electric hoist to the bleeding rail. While still on the bleeding rail, the head is removed and set to one side for trimming. Then, the carcass is moved on and lowered to the bed by a friction dropper. After flooring operation, the carcass is raised by an electric hoist and placed on the rail where the skinning process is finished. Next, the carcass is split with a Best and Donovan electric saw. It is then washed, shrouded,

weighed, and pushed into the pre-cooler. The next morning the carcasses are de-shrouded and transferred to the holding cooler, where they are government graded.

The pre-cooler has a capacity for 100 head and the holding cooler has a capacity of 170 head. Two refrigeration (Freon) units of 10 and 15 hp. service these coolers.

Tri-Mont Packing Co. has two large refrigerated semi-trailers, both of Fruehauf manufacture, for transporting finished beef on long hauls. One trailer holds approximately 40 head and the other 30 head. These trailers are backed up to the loading door. A connection is made between the cooler rail and the rail in the trailer, allowing direct transfer of beef from cooler to trailer without any manual handling and very little loss of refrigeration.

One trailer is pulled by a GMC tractor. (Continued on page 26)

Photo below shows bleeding and head removal operation performed on prime Iowa beef. Carcass splitting is pictured at right. Worker

separates heart and liver from the lung on paunch workup table. Fancy meats are placed on rack-type truck at left of paunch table.





"BOSS" Beef Head Splitter
No. 424. PATENT PENDING.

THIS IS THE HEAD SPLITTER YOU ASKED FOR

To you who have paid the yearly cost of operating a busy plant with light weight, fabricated equipment we present the head splitter that you would have designed for your own operations. The head splitter with stamina. The head splitter with a rigid, corrosion resistant, cast iron base. The "BOSS" BEEF HEAD SPLITTER NO. 424!

The "BOSS" NO. 424 offers all of the operating features, all of the safety features which you expect a key unit of equipment to provide. Many of its basic advantages are patented, and unobtainable in any other piece of equipment. And all are protected from the jar, vibration and corrosion of daily use by rigid, cast iron construction.

This fact is basic

The cost of manufacturing or processing equipment can only be reckoned in relation to units of work performed. The "BOSS" BEEF HEAD SPLITTER NO. 424 merits your close inspection. Write now for details of construction, operation, and safety.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

PLANT OPERATIONS

IDEAS FOR OPERATING MEN

CONVEYOR AIDS PACK-OFF OPERATION

IN PACK-OFF operations of large size consumer or institutional packages, the carton or package filler and the carton sealer and take-off operator are frequently separated by a table on which the package is pushed manually from one operator to the other.

Items handled in this manner include luncheon meats, in which case one operator inserts the sleeves and the luncheon meat cans into the shipping carton and then shoves the carton to the sealer who glues the open end and places the carton on a skid. Canned hams and large package lard are other items handled this way.

The table length is necessary to coordinate the functions of the two operators. Ordinarily, the take-off employee can stay ahead of the package or

must pause about 10 times an hour to keep the packages moving across the table.

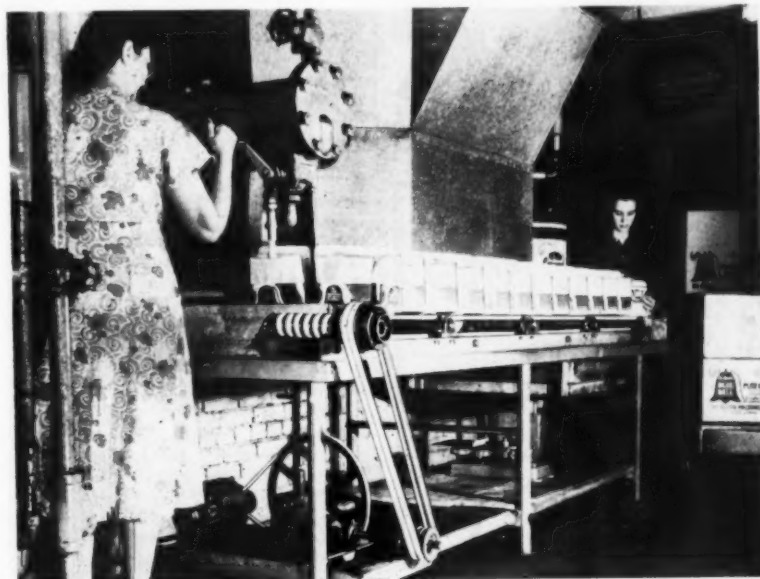
If the table is long, the row of filled packages may not reach the pack-off employee. In this case, the filling operator must pause after filling each package to push the line of packages within reach of his co-worker. Another disadvantage of this manual pushing is inadvertent tipping and spilling of package contents.

The DuQuoin Packing Co., Du Quoin, Ill., was confronted with just such a production problem in its large 2-, 4- and 8-lb. kettle-rendered lard packaging. The filling operation was performed on a work table equipped with a trough to guide the cartons. The table could hold 12 large size lard car-

variable speed gear box is transmitted by belt. Belts also provide transmission of power from the gear box to the conveyor. The variable speed gear box permits the packer to use the same pack-off line for each of the conventional larger size lard cartons. Rate of movement can be increased for smaller packages which the automatic lard filler can handle at a more rapid pace. At the same time, the adjustable shafts can be set to compensate for the difference in weight being carried by the belts.

The whole operation now moves in a trouble free manner, according to Ragland. Productivity has been increased and the package filler need not pause to push cartons down the line. The sealer-packer always has a package within finger tip reach to place in the carton and can easily keep pace with the filling machine. Although the drive has been operative for only six months, it has more than paid for itself already, Raglan states.

Photo credit: "Gates Industrial News."



ton filler. The filler, however, works at a constant rate under the usual product flow. On the other hand, the sealer's work cycle is frequently interrupted as he must remove the loaded skids and position empty ones. During this interval, the packages gang up across the table and the filling operation is stopped.

While the use of the tables is essential, they are nonetheless wasteful. At intervals when packages gang up on the table, the filler has to devote more time and effort to pushing the packages along. This lag in filling operation happens more frequently than might be expected. It takes three to five minutes to fill the average skid or truck with sealed cartons. Thus the package filler

tons. Due to the physical layout, the filling operator had to pause after filling each carton and give the whole line a shove. Obviously, in spite of the guide trough, spillage occurred. Then the entire line would be shut down a few minutes while the table top was cleaned.

Richard Ragland, plant engineer, worked out a mechanized system in cooperation with the belting engineers from the Gates Rubber Co. As shown in the photo, this unit has five shafts, the end two of which are moveable laterally to provide the required tension adjustments. The three intermediate shafts provide support and carry the weight of the lard cartons.

Power from an electric motor to a

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PORK OPERATIONS

A technical description of all pork operations from slaughtering through cutting, curing, smoking, and the processing of lard, casings and other by-products. Published by the Institute of Meat Packing.

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Beef and small stock operations are described in detail. Among subjects covered are slaughter, dressing and chilling, handling edible specialties and handling hides and other by-products. Published by the Institute of Meat Packing.

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Covers the manufacture of sausage and other specialties including meat loaves, cooked and baked hams, canned meats. Discusses technical problems of spoilage prevention. Published by the Institute of Meat Packing.

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Revised edition covers rendering of edible animal fats, lard manufacture, making of lard substitutes, inedible tallow and greases, soap, hides and skins and pelts, hair products, glands, gelatin and glue and by-product feeds. Published by the Institute of Meat Packing.

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To order these books, send check or money order to the Book Department, The National Provisioner, 15 W. Huron Street, Chicago 10, Illinois.



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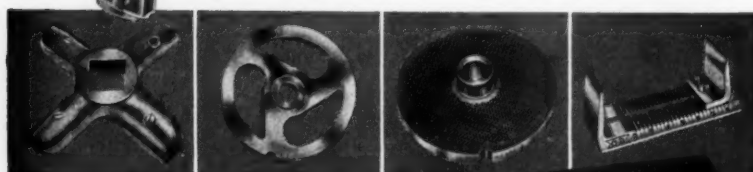
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

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Sets New Date for Canned Meat, Sausage Ceilings

The Office of Price Stabilization announced on November 1 that the mandatory deadline for manufacturers of sterile canned meat and dry sausage to determine new ceiling prices for these products is being extended from November 1 to December 17, 1951. Filing of new ceilings is required by Supplementary Regulation 15 to the Manufacturers' CPR 22. OPS said the filing date is also being extended.

OPS is setting up a canned meat industry advisory committee to consider a dollars and cents ceiling price regulation on canned meats. It is expected that the committee will be announced and start work shortly.

Extend Filing Rules on Specialty Pork Products

OPS has extended from October 31 to December 15 the date for filing OPS Public Form 94, used for pricing of specialty pork products under Section 5 of CPR 74. OPS said the extension was granted to give the industry more time to compile the information necessary to complete the form and because of some delay in distributing the forms. These forms must be filed with OPS if the manufacturers are to continue to price their products under GCPR.

Sellers May Collect State And Local Taxes—OPS

Under a recent interpretation by OPS, a seller may collect from a purchaser or consumer, in addition to the ceiling price for a commodity, the dollars and cents amount of the applicable state or local gross income or receipt taxes, with the usual $\frac{1}{2}$ cent provision for handling fractions of a cent.

Protests Motor Rate Hike

OPS has filed with ICC a protest against, and a request for suspension of, a 6 per cent freight rate increase proposed by the Southwestern Motor Freight Bureau. The proposal involves some 70 large common carriers and 250 smaller carriers in Arkansas, Louisiana, Oklahoma and Texas.

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- Drawn seamless .072 aluminum alloy
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- Stainless steel handles
- Handles permanently centered
- Wear pads brazed aluminum
- Nesting stops
- Rims reverse drawn to eliminate sharp edges in handling
- Rounded corners—easy to clean
- Drain lip on rim
- Stacks conveniently
- Nests conveniently
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- Size—inside 32" x 13 $\frac{1}{2}$ " x 9 $\frac{1}{8}$ " outside 34 $\frac{1}{2}$ " x 16 $\frac{1}{8}$ " x 10 $\frac{1}{8}$ "
- Your firm name embossed free on side panels in purchases of 50 or more.

Buy Boss Aluminum Meat Shipping Boxes, light, easy to handle, stack and nest. Simple to clean, they pass the most rigid inspections. Available now! Write for informative literature and prices.

- Drain holes on rim top—Permits draining of rim in any position

CHECK THESE
15
FEATURES



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

OPS Revises Ceiling of Fresh Beef at Retail

OPS this week revised retail ceiling prices for fresh and cured beef briskets (Amendment 2 to CPR 25, Revised) to encourage retailers to continue to sell boneless brisket. Boneless brisket accounts for about 2 per cent of the meat in a beef carcass and is popularly sold in the form of corned beef.

OPS said that new cutting tests have established that ceiling prices for brisket cuts, which went into effect October 1, did not permit retailers to realize as much on the sale of boneless brisket as they did on unboned briskets. The revisions are also necessary to bring the retail ceiling prices for brisket into proper relationship with the level of wholesale prices.

Minor revisions were also made in the ceiling prices of bone-in brisket to reflect more accurately proper zone differentials.

Meats and Wine Campaign

A nationwide "Meats and Wine" promotion is being sponsored by the Wine Growers of California. Ads in *Life*, *Look*, *Collier's*, *Cosmopolitan*, *Redbook*, *Today's Woman*, *True Confessions* and *True Story* and in newspapers in major cities of the west will support the tie-in promotion. In addition the wine growers have produced 2,500,000 copies of a "Meats and Wine" recipe folder and full color store posters.

MID Directory Changes

The following directory changes were announced on November 1 by the U. S. Department of Agriculture:

Meat Inspection Granted: Modern Meat Packing Co., 3501 East Emery st., Los Angeles 23, Calif.; Robert Lieberman, 404 West 13th st., New York 14, N. Y.; Tri-State Packing Co., 100-106 Grand ave.; mail, P.O. box 5248, North Amarillo Station, Amarillo, Tex.; Borin Packing Co., 5219 Second ave., Dallas 10, Tex.; Pizza Fro Corp., 2380 So. Blue Island ave., Chicago 8, Ill.; McCook Packing Corp., McCook, Nebr.; Herman Bros., 804 Callowhill st., Philadelphia 23, Pa.; Western Packing Co., So. Lincoln st. and West Weber ave., Stockton, Calif.; A. A. Meat Co., Inc., 2025 Gravois ave., St. Louis 4, Mo.

Meat Inspection Withdrawn: Chicago Meat, Poultry & Provision Co., Inc., 1987 S.W. 8th st., Miami 35, Fla.; The Hughes Provision Co., 3199 West 65th st., Cleveland 2, Ohio; Borin Packing Co., 912 No. Main st., Vernon, Tex.; Genii Frosted Foods, Inc., 901 Terry ave., Billings, Mont.; Herziger Sausage Co., 2433 No. 20th st., Sheboygan, Wis.; Williams, West & Witt's Products Co., 2596 West 9th ave., Gary, Ind.; Colgate-Palmolive-Peet Co., 105 Hudson st., Jersey City 2, N. J.

Change in Name of Official Establishment: Texas Tavern Canning Co., Fair Park, Seguin, Tex., instead of Chambers & Robinson.




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for sausage with consistently fine flavor
to bring you continuous repeat business...

FEARN'S FRESH PORK SAUSAGE SEASONING

... a complete seasoning made of
spice extractive flavors!

Here's your one sure key to *uniformly fine-flavored* sausage every time... Fearn's Fresh Pork Sausage Seasoning, the *complete* seasoning that eliminates all guesswork. No need to take the chance of having "too much or too little of this or that"... or to take valuable production time in weighing and blending spices. Everything is there in Fearn's... in exactly the right amounts for "just right" flavor and long-lasting good color. And you can be sure this fine seasoning will carry through the entire batch with true uniformity... because Fearn's

Fresh Pork Sausage Seasoning is a blend of *spice extractive* flavors! It is available with "No Sage", "Medium Sage" or "Heavy Sage" to suit your market. Let the Fearn man make a test run with you.

FEARN
flavors you can trust

QUALITY CONTROL CERTIFIED BY *FEARN FOODS INC.*, FRANKLIN PARK, ILLINOIS



Every Shipment to You is
Quality Control Certified

Like all Fearn products, you can always depend on Fearn's Fresh Pork Sausage Seasoning! Before your order is shipped to you it must meet with every one of Fearn's many strict quality requirements. Then a coded Fearn Quality Control Certificate is placed on its container as a sure guarantee of quality. Look for it on every shipment... it tells you that here, as always, are "flavors you can trust."

Court Approves Plan to Save Hammond, Standish of Detroit

The Federal Bankruptcy Court has supported the experiment of Hammond, Standish & Co., Detroit, where more than 300 union members are working without pay. Walter I. McKenzie, bankruptcy referee, approved the issuing of \$50,000 worth of receiver certificates which would tend to stabilize the company's financial footing until it can show a profit. McKenzie said he gave his approval mainly because the employees were willing to gamble some \$110,000 in wages over a nine-week period of the unique management-union agreement. (See THE NATIONAL PROVISIONER of October 20, page 24.)

Joseph Strobl, company president, had closed the 92-year-old plant when the company began losing heavily under OPS ceilings on pork products. The plant reopened October 17 under the agreement between Local 190, United Packinghouse Workers of America, CIO, and the company.

Williams Co. Moves Back to Former Kansas City Location

The Williams Meat Co., which was washed out of its Armourdale plant in the July 13 flood of the Kansas City area, has resumed operations at its own plant, without having missed a day of business.

When the flood hit, all company trucks, loaded with the next day's deliveries, had already left the plant for higher ground. Williams then accepted an offer to share the facilities of the Rutherford Food Corp. This move was accomplished over a weekend and within a few weeks the firm brought its volume to about 80 per cent of normal, according to owner Eddie Williams. The company's two-story concrete and steel plant was not damaged, but a concrete block one-story addition used for storage was washed away and everything inside the main building was ruined. About \$124,000 was spent for new equipment and in rehabilitating the interior of the premises. The company employs about 175.

California Plant Will Close

Plans are being made to close the Hayward (Calif.) plant of the West Coast Meat Co. Difficulties in local zoning and building codes prevent necessary remodeling of the plant to meet MID requirements. The firm will transfer operations to the state inspected plant at Alvarado until the contemplated building program is worked out.

PATRICK Gorman (left), secretary-treasurer of Amalgamated Meat Cutters & Butcher Workmen, AFL, accepts two awards from Matthew Woll, AFL vice president, presented to Amalgamated's monthly publication, The Butcher Workman, in a contest of the International Labor Press Association — first prize for "editorial excellence" and second for the best single editorial.



Dr. R. C. Newton, Swift Vice President, Wins High Honor

Dr. Roy C. Newton, vice president in charge of research, Swift & Company, Chicago, has been named to receive the 1952 medal of the Industrial Research Institute, Inc. The medal has been awarded annually since 1945 for "outstanding accomplishment in leadership in or management of industrial research which contributes broadly to the development of industry or the public welfare." Official presentation of the medal will be made at the annual meeting of the institute next May.



R. C. NEWTON

Under the leadership of Dr. Newton, the Swift research organization has grown four fold in the past 19 years. His organization has demonstrated the tremendous value of the scientific method when applied in the meat packing industry. New and improved food products of general public value have resulted. Dr. Newton has been a powerful exponent of industrial grants-in-aid for basic research at colleges and universities.

Dr. Newton joined Swift as a research chemist in 1924 and was appointed to his present position in 1941. Active in leading scientific organizations, Dr. Newton founded the National Chemical Exposition and was one of the pioneers of the Industrial Research Institute. He is an important contributor to the National Research Council, the American Chemical Society and other scientific societies.

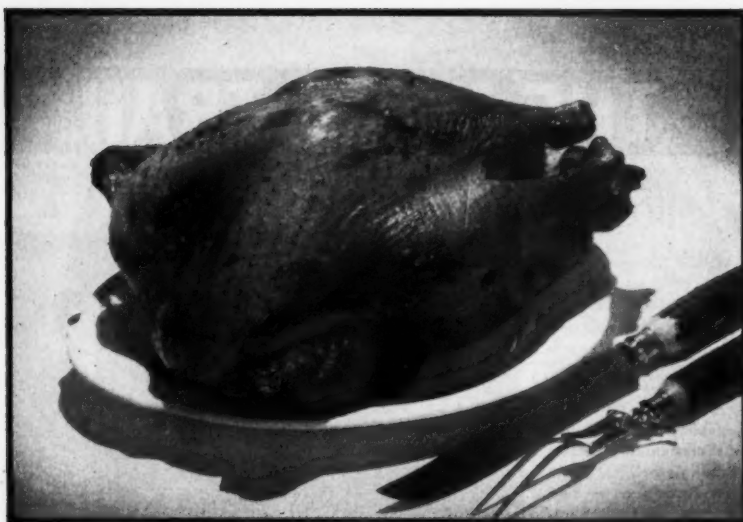
198-Acre Project Will Replace Faneuil Hall Market at Boston

Plans have been approved for an ultra-modern, multi-million dollar Boston wholesale and retail market, replacing the old Faneuil Hall market area. The new project will be situated on an 198-acre tract between Southampton and Dover sts. and between Albany st. and the New Haven railroad tracks. Cost is estimated at about \$25,500,000. The plan calls for three principal areas: 1) About 111 acres on the north side of Southampton st. for fruit, vegetable, poultry and egg and farmers' sections. This area will also contain two buildings of the meat section. 2) About 32 acres on the south side of Southampton for the remaining five meat buildings. This area will be known as the "meat triangle." 3) About 55 acres for future expansion. The main area will include a general public building, restaurant, food store, drug store, etc. The administration building will contain an assembly hall seating 400.

Longitudinal streets will be, generally, 160 ft. wide. Transverse thoroughfares will be 100 to 120 ft. wide. The market will be capable of handling the unloading of 314 cars simultaneously, a total of 83,000 cars annually—almost double the anticipated load.

Canada Packers Directors Resign

Two members of the board of directors of Canada Packers, Ltd., have resigned. One is Joseph Harris, manager of the Winnipeg plant, and a son of the founder of Harris Abattoir Co. which joined Canada Packers some time ago. He has been recognized for many years as a leading figure in the packing industry in western Canada. The other director who resigned was W. C. Harris, a nephew of Joseph Harris and a Toronto investment dealer.



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► The Holiday Season is rushing up and you have no time to lose if you are to get your share of this profitable market. CUSTOM's *Special Turkey Cure* should be ordered *now*! Fine, juicy, *Custom-Cured Smoked Turkeys* are growing in popularity every year. This is primarily a *seasonal specialty* so make sure you are on deck with this profitable item when the season opens!

► Smoked Turkey is a BIG holiday favorite . . . but don't forget the "old reliables." Smoked Ham and Butt sales reach a peak over the Holiday Season so get set *now* to meet the seasonal demand.

► Contact your CUSTOM Field Man *today*! He will show you how to give your Smoked Turkeys, Hams and Butts that *extra* appeal that wins new customers . . . and keeps them!

● Custom products designed to make the big difference in your sales picture include: Seasonings...Straight Cures... Enriched Complete Cures for Pork, Corned Beef, Dried Beef, Turkey, Boiled Hams and Sausage . . . Pre-Cooked and Enriched Binders . . . Emulsifiers . . . Flavor Boosters . . . Flavor Salts . . . Special Sauces.

Custom Food Products, Inc.

701-709 N. Western Ave.

Chicago 12, Illinois



PERSONALITIES and Events OF THE WEEK

►The packing plant formerly operated by Tudesko and Deller, Sacramento, Calif., was gutted by fire recently. Though the structure had not been used for some time, it was in operating condition. The property belongs to the Humphry estate, long identified with the meat and livestock industry in California and Nevada.

►The Balentine Packing Co. of Greenville, S. C. furnished free franks at the Greenville Park Hallowe'en night to all the children who cared to come. Some 1,000 preferred to eat hotdogs rather than chase spooks, reported William Balentine, company president. This same plan was used by Balentine last year in an attempt to reduce damage by pranksters.

►I. Clyde Fairey, formerly at the Dothan, W. Va., plant of Kingan & Co., has been appointed manager of the Kingan Orangeburg, S. C. plant. It was also announced that George Munce has accepted a position of staff consultant for this Kingan plant. He has offices in downtown Orangeburg.

►John Rothhaas, 75, formerly with the J. & F. Schroth Packing Co., Cincinnati, died recently. He spent almost 30 years with the firm before he retired in 1927.

►Edward J. Delaney, assistant traffic manager of the Hunter Packing Co., E. St. Louis, Ill., died recently after an illness of four months. He was 60 years old.

►A new meat packing and processing plant with a capacity of 70 hogs and 50 cattle daily, the Walker-Wilson Co., began operations November 1 at Fruitville, Fla. The company has installed new equipment, added an office building and doubled the storage capacity of a former packing plant. H. L. Walker is president of the new firm. Calvin K. Stevens has been appointed plant superintendent and manager of the sausage kitchen.

►The Frank Meat Co. plant at Tulare, Calif., has been sold to Dave and Betty Brennan who are continuing operations without interruption as the Brennan Packing Co. The Frank brothers are continuing their long established wholesale and retail business in Bakersfield.

►A new addition to the sausage kitchen of Southland Provision Co., Orangeburg, S. C., was finished recently, Walter Suttlemyre, superintendent, reported. The room is 25 by 60 ft., of concrete and steel. The company has also added an air conditioned smokehouse which holds eight trees.

►Several additions to the program of the 1951 Southwestern Livestock Clinic in Oklahoma City, November 19 and 20, were announced this week by H. D. Elijah, publicity director of the clinic and a member of the livestock service

division, Wilson & Co., Oklahoma City. **Bob Norrish**, Armour and Company's livestock bureau, Chicago, and **Fred Haigler**, cattle buying division, Armour and Company, Chicago, will speak. **Miss Reba Staggs**, director of the home economics department, National Live Stock and Meat Board, will give a demonstration on meat cuts.

► **Mark Peter Conroy**, a retired Armour and Company salesman at Memphis, Tenn., died recently at the age of 64.

► A small locker and processing plant has been incorporated at Frederic, Wis. The Farm Lockers will buy and sell livestock and meat products. **Donald C. Orgeman** heads the firm.

► Packers in the Los Angeles area are supporting the twenty-sixth annual Great Western Livestock Show there late this month by offering prizes and conducting special contests. **Cudahy Packing Co.** will give watches to Future Farmers exhibitors of the champion steer, champion lamb and champion hog. Armour and Company will present a trophy to the Future Farmers of America chapter which, in the opinion of judges, has the most worthy exhibit at the show. **Swift & Company** will award a trophy to the school having the best exhibit. **Wilson & Co.** will give a wrist watch to the exhibitors of the champion steer, lamb and hog of the 4-H Club division.

► Several additions to the plant of the **Cook Packing Co.**, Concord, N. C., have been completed: a bacon room, 28 by 30 ft.; a chopping room, 24 by 30 ft., and a chill room, 40 by 40. All rooms are tiled and are refrigerated with a new Carrier 4 by 4 compressor.

► A small meat curing plant will be opened shortly at Allentown, Ga. **J. Lowe Wall** will manage the business.

► Operations are getting under way in a new \$150,000 meat chilling and curing addition to the meat cannery of **Frigerifica y Empacadora** at Agua Prieta, just across the Mexican border from Douglas, Ariz. It has a capacity of 300 cattle daily.

► **Edward L. Haslam**, formerly branch manager at Oshkosh, Wis., for **Swift & Company**, died recently. He had been with Swift more than 40 years before he retired a few years ago.

► The **San Joaquin Packing Co.**, Kerman, Calif., has opened a plant for state inspected horse killing and boning operations. Its capacity is 40 horses a day at this time and additional cooler space is contemplated in the near future. **H. F. Wardlow** owns the business.

► **W. D. Sinclair**, manager of the **Swift Canadian Co., Ltd.**, Stratford, Ont., Canada, reported the company has purchased a new industrial building there.

► Four trade union leaders from Turkey and two top labor officers from the Australian Council of Trade Unions recently completed a two-week tour of the United States as guests of the Free Trade Union Committee. When in Chicago they visited the international offices of the Amalgamated Meat Cut-

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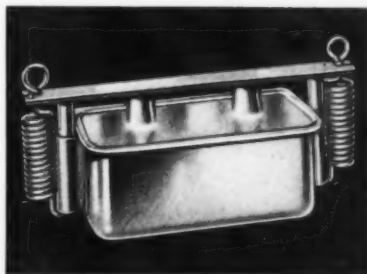
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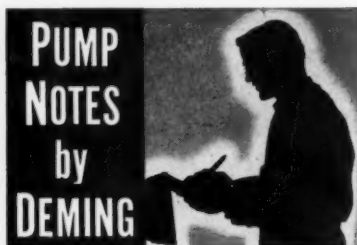
Insist on these features in the Ham Boilers you buy: Sanitary, heavy gauge stainless steel, one piece cover, easy to clean, no tilting and no repressing necessary. Speed up production and cut costs amazingly. Available from stock now!

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"Motor-Mount" Pumps

This standard centrifugal pump has its own shaft close-coupled to the motor shaft. In case of motor trouble, the pump can be disconnected and remounted on any standard make of motor which has the NEMA type "C" mounting flange.



Made in two types: Type "V" (Vertical) as illustrated at left, and Type "H" (Horizontal).

Illustrated Bulletin No. 4350 gives construction details and engineering data about these new pumps. The line includes 25 units of Type "V" (Vertical) and 25 units of Type "H" (Horizontal).

Capacities range up to 200 gallons per minute with heads up to 165 ft. Motors from 1/4 to 7 1/2 H.P. Speeds 1750 to 3500 rpm. Maximum total pressure suction pressure 50 lbs. Maximum recommended liquid temperature 200°F.

A copy of Bulletin No. 4350 will be mailed promptly upon request.

THE DEMING COMPANY
506 BROADWAY • SALEM, OHIO



ters & Butcher Workmen and toured the Union Stock Yards and several packing plants as guests of the union's Chicago locals.

►Stoyn Felix, 65, for 35 years fire chief of Wilson & Co., Oklahoma City, died recently at Hot Springs. He had gone to live there following his retirement in May.

►The Wilson & Co. Omaha plant was struck late last week by members of the United Packinghouse Workers of America, CIO, union who walked out in a dispute over the discharge of 17 hide workers. According to Bob Armstrong, field representative for the UPWA, the strike followed "two futile negotiating sessions."

►Frank Bauman of James Allan & Sons, San Francisco, chairman of the accounting committee of Western States Meat Packers Association, has called a regular meeting of the committee to be held at the Palace hotel, San Francisco, November 13.

►The second annual inter-collegiate meat judging contest at the Eastern National Live Stock Show was held last week. The contest is held at the plant of the Wm. Schludenberg-T. J. Kurdle Co. and is sponsored by the National Live Stock and Meat Board and the University of Maryland.

►The U. S. Secretary of Labor has filed a petition asking the U.S. district court at Little Rock, Ark. to issue civil and criminal citations of contempt against the Little Rock Packing Co. and two of its officers. It stated that

Virginia Packer Shows Danish Visitors How to Cure Pork

A week or so ago eight of Denmark's meat packing experts witnessed pork processing methods used in the plant of Shen-Valley Meat Packers, Inc., Timberville, Va. After spending four hours in the plant with superintendent Warren Garside, the Danes made a few observations on the differences between our product and that of their own country—both the pig on the hoof and the end result. They indicated politely to M. J. Sheffield, general manager of the cooperative, that they prefer their own long, lean porkers. Jens Jensen, managing director of the Frederikssund (Denmark) Cooperative Bacon Factory, clinched his point with some photos of the type of hogs he processes. The six-week visit of the Danish group in this country is sponsored by the Economic Cooperation Administration under its technical assistance program to spread American know-how.

in 1943 a permanent injunction was issued forbidding the company from failing to pay overtime wages to employees engaged in work for interstate commerce. The company and its officers also were directed to maintain records of the hours of work. The petition alleged that despite the injunction the company had violated the provisions of the Fair Labor Standards Act involved in the original injunction. The petition will be heard January 8, 1952.

Tri-Mont Plant Expands

(Continued from page 17)

tor and the other by a Chevrolet. The refrigerated trucks leave the plant in the late afternoon and arrive in Minneapolis the next morning. These trucks travel 13,000 miles per year, in round figures, and carry approximately 90 per cent of the plant's product to Independent Packing Co. in Minneapolis. The balance is sold locally and is distributed by a 1 1/2-ton Chevrolet truck with a Foster dry ice bunker. The com-

pany employs a salesman for the local trade.

Part of the plant's basement is fitted as a hide curing room with a capacity for 3,000 hides. The plant is a non-renderer.

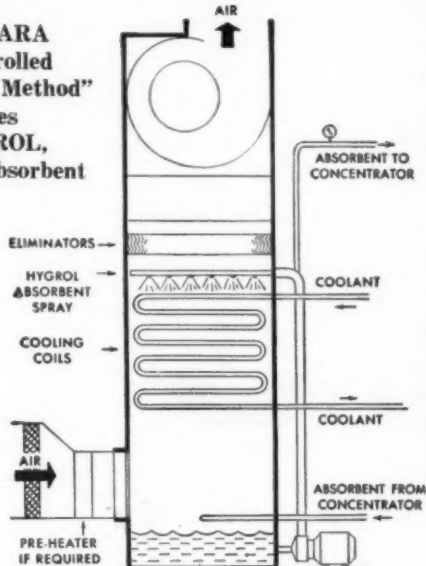
Albert Anderson and Robert Pearson formed the partnership that started the original company in 1946. The company was incorporated in 1948 and today its officers are: Albert Anderson, president; Elmer Mulso, vice president; Gerald Pearson, treasurer, and Robert Pearson, secretary.



Tri-Mont products are delivered in these two refrigerated semi-trailer units on long hauls. Smaller truck in center is used for local deliveries. Cursive lettering on side design connotes quality. Trucks are painted white with colored lettering and trademark.

New Method Gives Precise Control in Air Conditioning

NIAGARA
"Controlled
Humidity Method"
Uses
HYGROL,
Liquid Absorbent



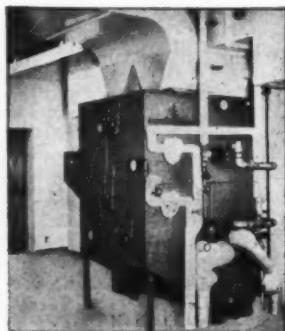
NIAGARA CONTROLLED HUMIDITY METHOD — FLOW DIAGRAM

● The "Niagara Controlled Humidity Method" gives complete control of temperature and relative humidity, holding constant conditions or varying them at the will of the user. Especially, it provides dry air at normal atmospheric temperatures with little or no refrigeration required.

The air is filtered and then enters a chamber where it is dehumidified in passing thru a spray of "Hygrol" Liquid (a hygienic hygroscopic chemical that absorbs the air-borne moisture and contains no salts or solids to precipitate). In the same chamber are located cooling coils which remove the latent heat of evaporation and also sensible heat as required.

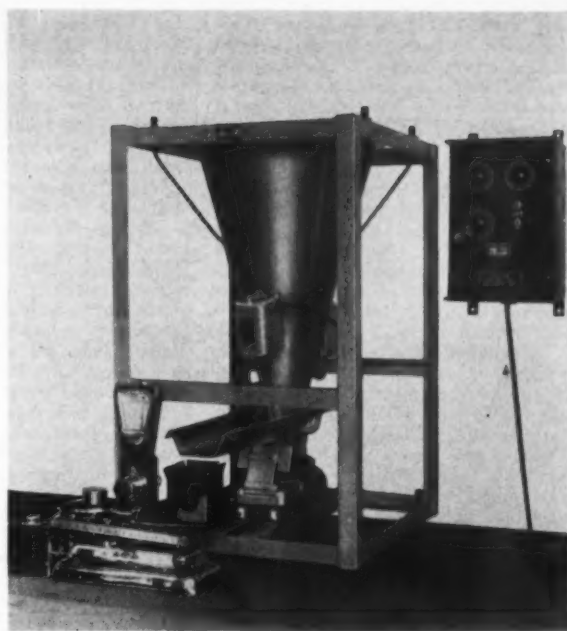
The absorbent liquid spray falls into a tank at the base, where it is piped to a concentrator, removing moisture taken from the air. The re-concentrated liquid returns to the system. This process is continuous, and the apparatus operates at full capacity at all times.

This equipment is manufactured in a range of sizes providing from 1000 to 20,000 CFM of conditioned air from a single unit.



Installations have been made in food and chemical process industries, in packaging hygroscopic products, for preventing condensation of moisture on metals and other products in storage, in air conditioning for laboratory control and for human comfort.

For further information, write Niagara Blower Co., Dept. NP, 405 Lexington Ave., New York 17, N. Y.



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Weighing Machine
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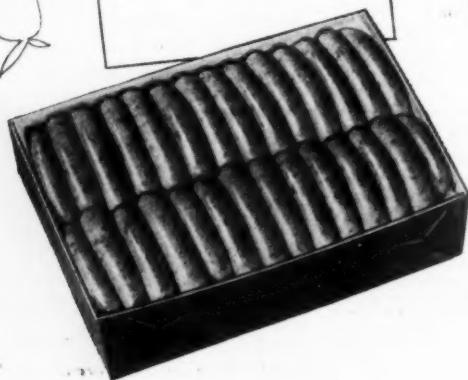


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ARMOUR
AND COMPANY

Facts on Frank Peeling

(Continued from page 15)

tween the holding cooler and peeling room temperatures was re-emphasized by him. If the peeling room is cooler than the holding cooler, poor peeling is a certainty. With the current price spread in favor of pork items there frequently is a shift to include more pork in the formula. To keep the shrink of the pork meats, with their greater-fat percentage to a minimum, there is a tendency to finish the product off in the smokehouse, by-passing the Jourdan cooker. The smokehouse heat is a dry heat which dries out the casing. Unless this moisture is replaced through a longer holding period, difficult peeling results.

In houses where two grades are manufactured, the poorer grade frequently is overloaded with binders which make a protein bond in processing, between the casing and the meat. While by no means unpeelable, these franks do require more careful and slower hand peeling.

Contrary to other opinions the sausage maker of a leading independent kitchen stated that the main factor making for ideal peeling was promptness of peeling. If the frankfurters are processed in the morning they should be handled the same afternoon or, at the very latest, the following morning. What makes for good peeling is the albumen which is freed and comes to the surface of the coagulated meat. Allowing the product to hang for longer than a day dries the albumen. In his kitchen he has noted that the most difficult peeling invariably occurs on Monday after the two-day holding chill. Since peeling operation had been completed when this kitchen was visited, the sausage maker obligingly opened a packed carton of banded frankfurters and ran his knife over their surface. A very minute amount of a gelatinous material collected on the blade. He went on to state that the combination of gelatine and released albumen, which composed the material, made for good peeling. Held too long in the cooler this material would dry out and the casing would then cling directly to the meat surface. He discounted the possibility that the fat content of the frankfurter or the processing temperature had any bearing on peelability. He also swept aside the idea that high house temperatures had any bearing on the peelability of the product. He had to bring the internal temperature of his frankfurters up quickly as he had a limited smokehouse capacity. Asked if he checked the internal temperature of his frankfurters, he said the smoker knew when product was finished by cutting and observing. "That is what you have a smoker for," he concluded.

When asked what factors contribute to good peeling, the general superintendent of a large national kitchen said he wished he knew. Pressed for more information, he said that whenever offal was used, the binding qualities of the meat suffered and poor peel-

ing would follow. His statement bears out the findings of the American Meat Institute on the protein-to-water ratio of various meats. Beef chucks, for example, have a protein value of 19.1 per cent and contain 68.3 per cent water with an average ratio of 3.6 and fresh pork cheeks have a protein value of 17.0 and a water value of 17.0 for an average ratio of 3.7. On the other hand, offal meats, such as beef tripe, have an average protein-water ratio of 6.0. While nutritious, these meats have poorer binding qualities because of their lower protein content. When they are used, a smaller amount of water should be added if good binding is to be secured. Some meats, such as ox lips and pork tripe, have virtually no binding power and they should be used sparingly in the meat formula, never exceeding 25 per cent.

The packaging foreman of another kitchen said the peelability question frequently permits buck passing. Everyone tries to place the blame on the other for a poor batch of franks. The chopper blames the smoker and the smoker the stuffer and he blames the cooler man and so on down the line. In seeking the reasons for difficulty in peeling, this kitchen found that the frankfurters had been bunched too closely in the holding cooler. Apparently they did not dry off or cool down sufficiently. The franks were then spaced very widely in the holding cooler, but this was found to have the same effect, although for the reason of excessive drying and chilling. Through experience the kitchen has found the right stick spacing.

Uniform Processing Essential

The general manager of the same kitchen said the essence of good peeling is uniformity of formula and processing operations. It is a truism that too frequently is disregarded. As the AMI study indicated, each class of raw material has its own characteristics and these have a range within their class.

Changing the raw material components of the various sausage formulas without compensating changes in processing methods and additives frequently will result in poor peeling.

The plant superintendent of another kitchen recalled a time when he investigated poor peeling and poor quality of a skinless frank in one plant. The simple question he asked: "Did you change your formula when you started to process skinless frankfurters?" revealed the cause. Using the same formula for its animal casing franks and for skinless, the kitchen naturally had trouble with peeling. Moisture content of the cellulose-stuffed product must be lowered and watched much more carefully as the cellulose casing loses moisture during processing with nothing like the rapidity of the animal casing.

Too much fat in the formula will ruin peelability, the sausage foreman of another kitchen stated. Forty per cent of fat type meats was the top

limit permitted and this ratio was qualified as being desirable with good lean beef. If a better grade of beef were used, then the amount of fat-type meats that could be added would have to be lessened as the fat of the beef would increase the total content of fat too high. The higher the fat percentage of frankfurters, the longer the smokehouse processing. Lower smokehouse temperatures are used so as not to shrink out the fat; nonetheless even these low temperatures dry out the casing excessively. (Studies of the AMI showed a fat range in frankfurters from 7 to 21 per cent and these with leading national brands. It is undoubtedly true in specific instances that this percentage is even higher. The difference in fat composition indicates the smokehouse temperature fluctuations that would be necessary to process the frankfurters. With the high fat content a house temperature of 160°F. would be top as contrasted with the usual 180° for a normal frankfurter.)

The plant superintendent of the same kitchen concurred in the opinion that fat in the formula was responsible for poor peeling. Fat rendered out in the smokehouse permeates the surface of the frankfurter preventing the normal protein and albumen coagulation at the surface which distinctly separates the meat from the casing.

The packaging foreman said his frankfurters always required a slight moisture preconditioning before they peeled. The casings are dampened slightly prior to peeling with a modified salt shaker. He commented that the normal dryness of their product prevented a mechanical peeler from attaining efficiencies higher than 90 per cent during a demonstration. Yet, competitive brands were mechanically peeled by the same unit with virtually 100 per cent efficiency. Normally the holding cooler in the plant is held at 45°F. and the packaging cooler at 60°F. However, during the Provisioner reporter's visit, the packaging cooler was down to 50°F. The foreman said these temperatures were common during cold weather.

The internal temperature to which the meat is heated governs the peelability of the frankfurters, according to a research chemist from one of the leading casing houses. In a kitchen he visited, he noted that there was a tendency to push the house temperature up to 170° very rapidly. The superintendent said that temperatures between 130° and 150° impeded cure. Yet, sample testing of the product showed that it developed color in even stages after a temperature of 120°F. was reached, at which temperature the product was sufficiently jelled to permit cutting and examination. Under test-smoking the internal temperature was raised gradually to 150°F. These products peeled easily. However those processed in normal kitchen technique with rapid temperature increase peeled with more difficulty. It should be noted that the lower temperatures slowed

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the smoking process by 15 minutes.

It is stated that when high smoke-house temperatures are used, say 180°F., the fat from the frankfurters is squeezed out from between the casing and the meat and forced toward the ends of the pieces. Lacking this cushion of fat, the casing then clings to the meat and forms a strong bond in drying. An absence of any gloss on the peeled frankfurter is a sure sign of excessive internal temperatures. Any internal temperature beyond 155°F. increases the probability of poor peeling. In summary it can be noted that good peelability can be achieved. By watching factors of processing, moisture, and raw materials the kitchen can process a product easily peeled by hand or machine. The general absence of this trouble proves the point. As O. G. Mayer, jr., stated at the recent AMI convention, successful mechanical peeling should undoubtedly become possible within the near future under controlled conditions of temperature and humidity on frankfurters of consistently uniform production characteristics. (See THE NATIONAL PROVIDER, page 176, October 6, 1951.)

Flashes on Suppliers

CINCINNATI BUTCHERS' SUPPLY COMPANY: A meeting of Boss employees, with five or more years service, was held recently at the Cincinnati Club, honoring the one-hundredth anniversary of the birth of the founder, Charles G. Schmidt. The occasion was also the sixty-fifth anniversary of the firm. The American Meat Institute's film, "This Is Life," was shown, as well as Boss' "Pumperette" film, which described the operation of that machine now distributed by the Cincinnati company. C. Oscar Schmidt, jr., president, acted as toastmaster with Fred W. Stothfang and William C. Schmidt, vice presidents, giving short talks. Presentation of service pins was made by Albert J. Apfel, treasurer.

MILWAUKEE SPICE MILLS: Glenn M. Granath, associated with the meat packing industry for 18 years and formerly with the Visking Corporation, has joined this Milwaukee concern, according to Paul J. Schluter, vice president.

THE GIRDLER CORPORATION: Allen McKee Bond, jr. has been appointed manager of Votator's Fats and Oils section, according to John E. Slaughter, jr., vice president of Girdler in charge of the firm's Votator Division. Bond joined Votator's technical staff in 1946 and was sales manager of the Fats and Oils section prior to his new appointment.

BAKER - RAULANG COMPANY: Two new vice presidents have been appointed by the board of this Cleveland industrial truck maker. They are: Edwin W. Sankey, vice president and assistant to the president, and John A. Matousek, vice president in charge of manufacturing.

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	Regular Strength	Light Sage	No Sage	Southern Style
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NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓	✓	✓	✓
SPECIAL (So-Smooth type)	✓	✓	✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

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Hogs Pace Increased Meat Output For the week Ended November 3

MEAT production under federal inspection for the week ended November 3 was estimated at 366,000,000 lbs. by the U. S. Department of Agriculture. This represented the third consecutive weekly increase, and coincided with the recent sharp increase in the marketing of hogs. Meat production from other species also showed

indicated a 5 per cent rise above the 263,000 head killed the preceding week and 2 per cent more than the 271,000 head slaughtered a year ago. Beef production amounted to 145,000,000 lbs. compared with 138,000,000 lbs. the previous week and 139,000,000 lbs. last year.

Calf slaughter of 113,000 animals was down 5,000 from the previous

during the preceding week, a 12 per cent gain from the 1,343,000 slaughtered during the corresponding week of 1950. A total of 196,000,000 lbs. of pork was produced during the week ended November 3, or 13 per cent more than during the previous week and 11 per cent more than a year ago. Lard production of 49,100,000 lbs. compared with 42,600,000 lbs. a week earlier and 42,500,000 lbs. last year.

Sheep and lamb slaughter of 238,000 head compared with 227,000 killed the preceding week and 240,000 a year ago. Production of lamb and mutton for the three weeks under comparison amounted to 10,500,000, 10,000,000 and 10,600,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended November 3, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	
	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	
Nov. 3, 1951.....	277	144.6	113	14.5	1,510	196.3	238	10.5	365.9
Oct. 27, 1951.....	263	138.3	118	15.3	1,331	174.4	227	10.0	338.0
Nov. 4, 1950.....	271	138.9	116	14.1	1,343	176.1	240	10.6	339.7

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Nov. 3, 1951.....	970	522	225	128	233	130	94	44	13.9	40.1
Oct. 27, 1951.....	975	526	225	130	232	131	94	44	13.8	42.6
Nov. 4, 1950.....	979	513	225	122	232	131	94	44	13.6	42.5

gains. The week's total production marked an 8 per cent increase over the 338,000,000-lb. output of the previous week and almost the same amount above the 240,000,000-lb. production of the corresponding period of 1951.

Cattle slaughter of 277,000 head in-

week and 3,000 head less than a year ago. Inspected veal, at 14,500,000 lbs. fell 900,000 lbs. under the week previous but was 400,000 lbs. above a year ago.

Hog slaughter of 1,510,000 head was 13 per cent above the 1,331,000 killed

ALL HOG CUTTING MARGINS IN MINUS COLUMN FOR WEEK

(Chicago costs and credits, first three days of the week)

Light hogs joined the two heavier classes in the minus column in cutting margins for the first time in some weeks. The 180-220-lb. weights fell from a plus \$1.26 to a minus .22 as prices fluctuated during the week. Cutting margins fell in the 240-270-lb. bracket from minus .75 to minus \$1.09.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. fin. yield		Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. fin. yield		Pct. live wt.	Price per lb.	Value per cwt. alive	Per cwt. fin. yield	
Skinned hams	12.6	44.0	\$ 5.54	\$ 7.91	12.6	42.4	\$ 5.34	\$ 7.50		12.0	42.0	\$ 5.42	\$ 7.60	
Picnics	5.6	29.0	1.62	2.35	5.5	28.0	1.54	2.16		5.3	28.0	1.48	2.07	
Boston butts	4.2	37.9	1.50	2.26	4.1	37.5	1.54	2.18		4.1	37.5	1.53	2.14	
Loins (blade in)	10.1	44.5	4.49	6.50	9.8	44.0	4.31	6.12		9.6	43.6	4.19	5.84	
Lean cuts			\$13.24	\$19.02				\$12.73	\$17.96				\$12.62	\$17.65
Bellies, S. P.	11.0	25.8	2.84	4.10	9.5	24.2	2.31	3.27		9.0	21.5	.83	1.18	
Bellies, D. S.					2.1	19.0	.40	.57		8.6	19.0	1.63	2.28	
Fat backs					3.2	12.8	.40	.58		4.6	12.8	.59	.82	
Plates and joints	2.9	13.3	.39	.54	3.0	13.3	.41	.56		3.4	13.3	.44	.63	
Raw leaf	2.3	12.1	.28	.37	2.2	12.1	.27	.38		2.2	12.1	.27	.38	
P. S. lard, rend. wt.	13.9	13.0	1.81	2.59	12.3	13.0	1.60	2.25		10.4	13.0	1.35	1.80	
Fat cuts & lard			\$ 5.32	\$ 7.60			\$ 5.39	\$ 7.45				\$ 5.11	\$ 7.18	
Spareribs	1.6	39.5	.63	.91	1.6	38.8	.54	.78		1.6	25.0	.40	.55	
Regular trimmings	3.3	18.4	.61	.85	3.1	18.4	.57	.77		2.0	18.4	.53	.75	
Feet, tails, etc.	2.0	11.3	.23	.33	2.0	11.3	.23	.32		2.0	11.3	.23	.32	
Offal & misc.			.75	1.39			.75	1.10				.75	1.18	
TOTAL YIELD														
& VALUE	60.5	\$20.78	\$29.91	71.0	\$20.21	\$28.47	71.5	\$19.64	\$27.43					
Cost of hogs			\$19.30		\$19.28		\$19.27		\$19.27					
Condemnation loss			.10		.10		.10		.10					
Handling and overhead			1.60		1.46		1.36		1.36					
TOTAL COST PER CWT.			\$21.00	\$30.23	\$20.54	\$29.35	\$20.73	\$28.95						
TOTAL VALUE			20.78	29.91	20.21	28.47	19.64	27.43						
Cutting margin			-.22	-.32	-.63	-.88	-.10	-.52						
Margin last week			+1.26	+2.00	-.64	-.90	-.75	-.19						

Production Percentage Of Choice Beef Falls In Relation to Total

Beef production by grades for the four months, June through September, reveals some interesting facts on seasonal changes in grade composition, according to figures compiled by the *Drove Compliance Reports* and filed with the OPS by a relatively large number of slaughterers.

A notable feature of the report indicated the comparatively large volume of Choice beef produced compared with Prime and other grades. Choice beef produced for the four months stood at 143,620,000, 157,150,000, 164,552,000 and 128,489,000 lbs., ranging in percentages from 39.0, 36.3, 31.0 and 27.8, respectively. Although the total volume of Choice beef increased over the period through August, its percentage of total beef production decreased, and reached 27.8 per cent for September.

Prime beef varied less in percentages of the total for each month. The output of Prime for June was 46,588,000 lbs., for July, 60,921,000 lbs.; August, 63,170,000 lbs.; and for September, 58,762,000 lbs. Percentages for the four months were 12.7, 14.1, 11.9 and 12.7, respectively.

The tendency in the lower grades of beef was an increase in both volume and percentages through the last two months, August and September. In percentages, of the total beef production, the lower grades ranged from 6.0 to 15.3 during the entire four months.

ST. LOUIS HOGS IN OCTOBER

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	October	
Hogs received	254,410	231,675
Highest price	\$22.50	\$20.55
Lowest price	19.60	19.25
Average price	20.56	19.48
Average weight, lbs.	214	217

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended November 3:

	Week Nov. 3	Previous Week	Cor Week 1950
Cured meats, pounds	15,225,000	9,101,000	12,837,000
Fresh meats, pounds	36,671,000	37,070,000	47,910,000
Lard, pounds	5,827,000	4,757,000	3,929,000

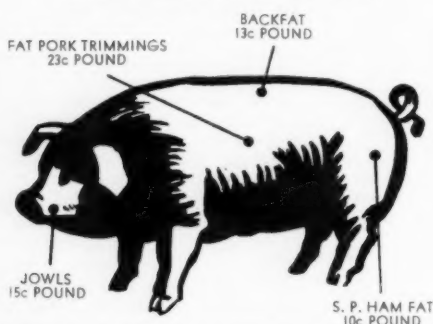
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- contains no cereal, no gum, no starch
- fully approved for use in Federal inspected plants in U.S. and Canada

Write for sample drum or leaflet P-31.

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*approx. selling price of WIENER BOLOGNA.



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MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(*Ceiling base prices, f.o.b. Chicago) Nov. 8, 1951

Native steers—	
Prime, 600/800	58
Choice, 500/700	56
Choice, 700/800	54
Good, 700/800	54
Commercial cows	46
Can. & cut. cows	41½
Bulls	46

STEER BEEF CUTS†

(Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	64.9
Forequarter	51.5
Round	61.0
Trimmed full loin	90.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	55.0
Fore Shank	32.0
Brisket	43.0
Rib	30.0
Short plate	22.0
Back	60.3
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	69.5
Choice:	
Hindquarter	61.9
Forequarter	50.4
Round	61.0
Trimmed full loin	82.5
Flank	30.0
Cross cut chuck	50.4
Regular chuck	55.0
Fore Shank	32.0
Brisket	43.0
Rib	30.0
Short plate	22.0
Back	58.4
Triangle	47.1
Arm chuck	51.8
Untrimmed loin	64.0

BEEF PRODUCTS*

Tongues	37.8*
Brains	7.00
Hearts	35.8*
Livers, selected	60.8*
Livers, regular	52.5
Tripe, scalded	12.3*
Tripe, cooked	15.8*
Lips, scalded	19.3*
Lips, unscalded	18.3*
Lungs	8.00
Melts	8.50
Udders	3.50

*Ceiling base prices, loose, f.o.b. Chicago.

BEEF HAM SETS*

Kneuckles	66.1*
Insides	66.1*
Outsides	64.1*

*Ceiling base prices, f.o.b. Chicago.

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	47
Veal breads, under 6 oz.	74
6 to 12 oz.	85
12 oz. up	88
Calf tongues	31
Lamb fries	68
Ox tails, under ½ lb.	25.8*
Over ½ lb.	25.8*

*Ceiling base prices, f.o.b. Chicago.

WHOLESALE SMOKED MEATS

(L.C.I. prices)	
Hams, skinned, 14/16 lbs., wrapped	51
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	55
Hams, skinned, 16/18 lbs., wrapped	49
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	56
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	38
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	34
Bacon, No. 1 sliced, 1-lb. open-faced layers	44

VEAL—SKIN OFF

(L.C.I. prices)	
Prime, 80/150	62
Choice, 50/80	60
Choice, 80/150	58
Good, 50/80	55
Good, 80/150	53
Commercial, all weights	51

†For permissible additions to ceiling base prices, see CFR 24.

CARCASS LAMBS

(L.C.I. prices)	
Prime, 30/50	56½
Choice, 30/50	56
Good, all weights	55

CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	32
Good, 70/down	31
Utility, 70/down	34

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)	
Hams, skinned, 10/16 lbs. 43½ @ 44	
Pork loins, regular	
12/down, 100's	46
Pork loins, boneless, 100's	68
Shoulders, skinned, bone-in, under 16 lbs., 100's	34
Picnics, 4/8 lbs., loose	29
Picnics, 6/8 lbs., loose	28
Boston butts, 4/8 lbs., 100's	30
Tenderloins, fresh, 10's	83.30*
Neck bones, bbls.	14.20
Livers, bbls.	19
Brains, 10's	15.80*
Ears, 30's	12
Snouts, lean-in, 100's	12
Feet, front, 30's	8

SAUSAGE MATERIALS—FRESH

Pork trim., regular 40% bbls.	19
Pork trim., spec. 50% lean, bbls.	20
Pork trim., ex. 95% lean, bbls.	48
Pork cheek meat, trimmed, bbls.	40.20*
Bull meat, boneless, bbls.	60
Bon's cow meat, C.C., bbls.	58.80*
Beef trimmings, bbls.	47.70 @ 48.80*
Boneless chucks, bbls.	58.1*
Beef head meat, bbls.	41.60*
Beef cheek meat, trmd., bbls.	41.60*
Shank meat, bbls.	59.80*
Veal trimmings, boneless, bbls.	53½ @ 54

SAUSAGE CASINGS

(F.O.B. Chicago) (L.C.I. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ to 1½ in.	85 @ 90
Domestic rounds, over 1½ in., 140 pack	1.10 @ 1.15
Export rounds, wide, over 1½ in.	1.50 @ 1.60
Export rounds, medium, 1½ to 1½ in.	1.00 @ 1.05
Export rounds, narrow, 1 in. under	1.15 @ 1.25
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 8
No. 2 weasands	9
Middles, sewing, 1½ in.	1.35 @ 1.45
Middles, select, wide, 2 @ 2½ in.	1.45 @ 1.70
Middles, select, extra, 2½ @ 2½ in.	1.70 @ 1.95
Middles, select, extra, 2½ in. & up	2.60 @ 2.85
Beef bungs, export, No. 1	24 @ 30
Beef bungs, domestic, dried or salted bladders, per piece:	16 @ 24
12-15 in. wide, flat	17 @ 24
10-12 in. wide, flat	12 @ 14
8-10 in. wide, flat	7 @ 8

Pork casings:	
Extra narrow, 29 mm. & dn.	4.10 @ 4.30
Narrow, mediums, 29 @ 32 mm.	4.00 @ 4.10
Medium, 32 @ 35 mm.	2.90 @ 2.95
Spec. med., 35 @ 38 mm.	2.30 @ 2.35
Export bungs, 34 in. cut	26 @ 27
Large prime bungs, 34 in. cut	19
Medium prime bungs, 34 in. cut	12 @ 14
Small prime bungs, 34 in. cut	10
Middles, per set, cap off	50 @ 55

DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs	90
Thuringer	63
Farmer	82
Hotelsaar	84½
B. C. Salami	90½
B. C. Salami, new con.	60
Genoa style salami, ch.	96
Pepperoni	88
Mortadella, new condition	62
Italian style hams	90

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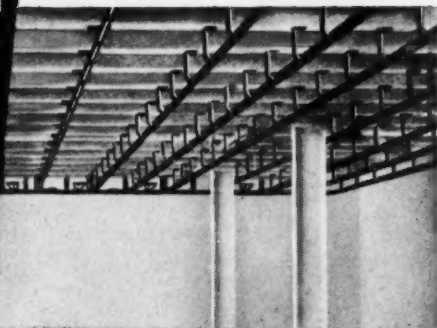


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- Put up in exact amounts for each block of meat.

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DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings...	47½¢	@49
Pork sausage, sheep cas...	52¢	@55
Pork sausage, bulk...	41½¢	@42
Frankfurters, sheep cas...	55¢	@60½
Frankfurters, skinless...	52¢	@53
Hologna...	47¢	@50
Bologna, artificial cas...	46½¢	@52
Smoked liver, hog bunge...	48½¢	@51
New Eng. lunch, spec...	66¢	@76½
Mixed lunch, spec. ch...	54¢	@59½
Tongue and blood...	46¢	@49
Blood sausage...	41¢	@49
Souse...	36¢	@37
Polish sausage, fresh...	55¢	@64
Polish sausage, smoked...	55¢	@64

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	41	46
Resifted	40	44
Chili Powder	42	44
Chili Pepper	44	44
Cloves, Zanzibar	76	82
Ginger, Jam., unbl.	72	78
Cochin	43	53
Mace, fcy. Banda		
East Indies	1.57	
West Indies	1.49	
Mustard, flour, fcy.	32	
No. 1	28	
West India Nutmeg	60	
Paprika, Spanish	46¢@66	
Pepper Cayenne	46¢@62	
Red, No. 1	44	
Pepper, Packers	1.97	3.18
Pepper, white	3.60	3.40
Malabar	1.98	2.06
Black Lampung	1.97	2.06

SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground for Saus.
Caraway seed	19	23
Cominos seed	32	36
Mustard seed, fancy	23	23
Yellow American	30	30
Marjoram, Chilean		
Oregano	20¢@25	24¢@29½
Coriander, Morocco		
Natural No. 1	26¢@27	29¢@30
Marjoram, French	49	58
Sage, Dalmatian		
No. 1	75	88

CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb. bbls, del., or f.o.b. Chgo.	\$ 9.39
Saltpeter, n. ton, f.o.b. N.Y.	11.00
Dbl. refined gran.	14.00
Small crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	Per ton \$21.99
Granulated	28.30
Medium	28.30
Rock, bulk, 40 ton car. delivered Chicago	11.90
Sugar—	
Raw, 96 basis, f.o.b.	
New York	6.00
Refined standard cane gran.	8.25
basis	
Refined standard beet gran., basis	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.90
Dextrose, per cwt. in paper bags, Chicago	7.33

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Nov. 1	San Francisco Nov. 6	No. Portland Nov. 2
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$57.60@58.00		\$57.70@58.10
600-700 lbs.	57.60@58.00	\$57.93@58.10	57.70@58.10
Good:			
500-600 lbs.	55.60@56.00	55.93@56.10	55.70@56.10
600-700 lbs.	55.60@56.00	55.93@56.10	55.70@56.10
Commercial:			
350-600 lbs.	50.60@51.00	50.93@51.10	50.70@51.10
COW:			
Commercial, all wts.	49.00@51.00	49.50@51.10	48.50@51.10
Utility, all wts.	47.00@49.00	44.50@49.10	45.00@49.10
FRESH CALF:	(Skin-Off)	(Skin-On)	(Skin-Off)
Choice:			
200 lbs. down	58.00@59.00		57.50@61.00
Good:			
200 lbs. down	56.00@58.00	52.00@58.00	56.00@60.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	58.00@60.00	58.00@59.00	58.00@58.00
50-60 lbs.	58.00@59.50	56.00@58.00	
Choice:			
40-50 lbs.	58.00@60.00	58.00@59.00	56.00@58.00
50-60 lbs.	58.00@59.50	56.00@58.00	56.00@57.00
Good, all wts.	56.00@58.50	55.00@57.00	
MUTTON (EWE):			
Choice, 70 lbs. dn.	34.00@38.00	34.00@36.00	28.00@30.00
Good, 70 lbs. dn.	34.00@38.00	30.00@34.00	28.00@30.00
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	34.00@36.45	35.55@36.45	30.00@31.50
120-160 lbs.		34.95@35.55	
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	55.50@56.50	54.70@56.30	52.50@56.90
10-12 lbs.	55.50@56.50	54.70@57.00	
12-16 lbs.	55.00@55.50	53.70@56.00	52.00@55.90
PICNICS:			
4-8 lbs.	41.00@43.65	40.00@45.00	41.00@45.00
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAM, Skinned:			
12-16 lbs.	48.00@52.30	54.00@57.00	55.00@59.40
16-20 lbs.	48.00@52.30	55.00@58.00	53.00@58.40
BACON, "Dry Cure" No. 1:			
5-8 lbs.	48.00@54.00	52.00@54.30	45.00@51.00
8-10 lbs.	48.00@50.00	48.00@52.30	48.00@49.10
10-12 lbs.			
LARD, Refined:			
Tierces	18.00@19.25		17.00@18.50
50 lb. cartons and cans.	19.00@19.75	19.00@21.00	
1 lb. cartons	19.25@20.00	21.00@22.00	19.00@21.50

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, NOV. 8, 1951

REGULAR HAMS

Fresh or F.F.A.

S. P.

8-10	43 1/2 n	43 1/2 n
10-12	43 1/2 n	43 1/2 n
12-14	40 1/2 n	40 1/2 n
14-16	39 1/2 n	39 1/2 n

BOILING HAMS

Fresh or F.F.A.

S. P.

16-18	39 1/2 n	39 1/2 n
18-20	39 1/2 n	39 1/2 n
20-22	39 1/2 n	39 1/2 n

SKINNED HAMS

Fresh or F.F.A.

Frozen

10-12	46	45 1/2
12-14	42 1/2 @ 43	42 1/2 @ 43
14-16	41 1/2 @ 42	41 1/2
16-18	41 1/2 @ 42	41 1/2
18-20	41 1/2 @ 42	41 1/2
20-22	41 1/2 @ 42	41 1/2
24-26	38	38 @ 38 1/2
26-28	37	37 @ 37 1/2
28-30	37	36 1/2
30-32	34 1/2 @ 34 3/4	34 1/2

OTHER D. S. MEATS

Fresh or Frozen

Cured

Reg. plates	15n	15n
Clear plates	13n	13n
Square jowls	14n	14n
Jowl butts	10 1/2 @ 11	12n
S.P. jowls	12 1/2 n	12 1/2 n

*Celling price, CFR 74, loose, f.o.b. Chicago.

PICNICS

Fresh or F.F.A.

Frozen

4-6	28	28
6-8	27	27
8-10	27	27
10-12	27	27
12-14	27 1/2	27 1/2
14-16	27 1/2	27 1/2
16-18	27 1/2	27 1/2
18-20	27 1/2	27 1/2

BELLIES

Fresh or Frozen

Cured

6-8	28	29 1/2 n
8-10	26	27 1/2 n
10-12	24	25 1/2 n
12-14	22 1/2	24n
14-16	21 1/2	23n
16-18	21	22 1/2 n
18-20	21	22 1/2 n

GR. AMN. BELLIES

D. S. BELLIES

Clear

18-20	20	20n
20-22	18 1/2	19 1/2 n
22-24	17 1/2	18 1/2 n
24-26	16 1/2	17 1/2 n
26-28	15 1/2	16 1/2 n
28-30	14 1/2	15 1/2 n

FAT BACKS

Green or Frozen

Cured

6-8	13n	13 1/2 n
8-10	13 1/2 n	13 1/2 n
10-12	13 1/2 n	13 1/2 n
12-14	14 1/2 n	15n
14-16	14 1/2 n	15 1/2 n
16-18	15 1/2 n	16
18-20	15 1/2 n	16
20-22	15 1/2 n	16

n—nominal.

LARD FUTURES PRICES

MONDAY, NOVEMBER 5, 1951

	Open	High	Low	Close
Nov.	14.70	14.75	14.50	14.50
Dec.	14.40	14.47 1/2	14.30	14.30
Jan.	14.35	14.35	14.25	14.25a
Mar.	14.30	14.50	14.30	14.30b
May	14.50	14.50	14.35	14.35
July	14.50	14.50	14.57 1/2	14.57 1/2

Sales: 4,300,000 lbs.

Open interest, at close Friday, Nov. 2nd: Nov. 423, Dec. 566, Jan. 149, Mar. 191, May 115, and July one lot.

TUESDAY, NOVEMBER 6, 1951

Nov.	14.55	14.55	14.47 1/2	14.55b
Dec.	14.25	14.32 1/2	14.20	14.30
Jan.	14.20	14.25	14.17 1/2	14.25a
Mar.	14.25	14.30	14.25	14.30
May	14.30	14.32 1/2	14.30	14.32 1/2
July	14.50	14.50	14.45	14.45a

Sales: 2,640,000 lbs.

Open interest, at close Mon., Nov. 5th: Nov. 401, Dec. 569, Jan. 152, Mar. 195, May 115, and July one lot.

WEDNESDAY, NOVEMBER 7, 1951

Nov.	14.60	14.72 1/2	14.57 1/2	14.57 1/2a
Dec.	14.37 1/2	14.45	14.30	14.32 1/2b
Jan.	14.35	14.45	14.27 1/2	14.27 1/2a
Mar.	14.45	14.45	14.30	14.35a
May	14.55	14.42 1/2	14.30	14.32 1/2
July	14.50	14.50	14.47 1/2	14.47 1/2a

Sales: 3,640,000 lbs.

Open interest, at close Tues., Nov. 6th: Nov. 396, Dec. 558, Jan. 150, Mar. 194, May 121, and July one lot.

THURSDAY, NOVEMBER 8, 1951

Nov.	14.47 1/2	15.00	14.47 1/2	15.00a
Dec.	14.27 1/2	14.77 1/2	14.27 1/2	14.65b
Jan.	14.17 1/2	14.55	14.17 1/2	14.55
Mar.	14.25	14.45	14.25	14.45
May	14.27 1/2	14.72 1/2	14.27 1/2	14.62 1/2
July	14.70	14.70	14.70	14.70

Sales: 8,500,000 lbs.

Open interest, at close Wed., Nov. 7th: Nov. 383, Dec. 550, Jan. 154, Mar. 208, May 130, and July 2 lots.

FRIDAY, NOVEMBER 9, 1951

Nov.	15.17	15.22	15.00	15.00
Dec.	14.82	14.85	14.75	14.75
Jan.	14.70	14.82	14.65	14.65b
Mar.	14.87	14.87	14.70	14.72
May	14.70	14.87	14.70	14.72

Sales: 6,000,000 lbs.

Open interest at close Thurs., Nov. 8th: Oct. 358, Nov. 540, Dec. 165, Jan. 219, Mar. 138, and May 3 lots.

a—asked, b—bid.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended November 3, 1951 was 11.2, according to a report by the U. S. Department of Agriculture. This ratio remained the same as the 11.6 ratio reported for the preceding week, but remained below the 12.6 ratio recorded for the same week a year ago. These ratios were based on No. 3 yellow corn selling for \$1.756 per bu. in the week ended November 3, \$1.768 per bu. in the previous week and \$1.510 per bu. in the same 1950 week.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$16.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	16.50
Kettle rend., tierces, f.o.b. Chicago	18.50
Leaf, kettle rend., tierces, f.o.b. Chicago	18.50
Lard flakes	23.00
Neutral tierces, f.o.b. Chicago	21.00
Standard Shortening *N. & S.	21.50
Hydrogenated Shortening N. & S.	23.25

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Nov. 3	15.25n	13.12 1/2a	12.62 1/2n
Nov. 5	15.25n	13.12 1/2a	12.62 1/2n
Nov. 6	15.25n	13.00n	12.50n
Nov. 7	15.25n	12.87 1/2	12.37 1/2n
Nov. 8	15.25n	13.00	12.50n
Nov. 9	15.25n	13.00	12.50n

a—asked, n—nominal.

POWERS

No. 11 Self-Acting TEMPERATURE INDICATING REGULATOR

← Other dials available



SAVES LABOR—Stops Losses caused by over-heating

Automatically controls temperature of liquids or air at any point desired. Needs no compressed air or electricity for its operation.

3 Plus Values give you more for your money: 1) Easy to read 4" dial thermometer shows temperature of liquid or air being controlled, makes it easy to adjust regulator for proper temperature. 2) Has valve stem lubricator. 3) OVER-heat protection.

Powers No. 11 Regulators are available also without dial thermometer in a variety of 60° F. ranges and valve bodies 1/4" thru 8". (110)

ECONOMICAL • DEPENDABLE • SIMPLE • EASY TO INSTALL

WRITE FOR BULLETIN 329 • THE POWERS REGULATOR CO.
3400 Oakton St., Skokie, Ill. • Offices in over 50 Cities



Standard STAINLESS STEEL SPIRAL CHUTES
Move Meat Cuts ... Fast ... at Low Cost

Scientifically designed, properly pitched, sanitary and easily cleaned Standard Stainless Spiral Chutes move meat cuts from upper to lower floors—fast—and with no time or power costs. Available in many sizes and types. Get complete information—send for Bulletin NP-111.

STANDARD CONVEYOR COMPANY

General Offices —
North St. Paul, Minn.
Sales and Service in
Principal Cities

Standard
GRAVITY & POWER
CONVEYORS

Every Top Management Man...In Every Industry

SHOULD BE ABLE TO ANSWER THESE QUESTIONS ABOUT A MOST CRITICAL EMERGENCY IN OUR COUNTRY'S AFFAIRS

Q. Why is iron and steel scrap a matter of importance to me?

A. Steel for our country's military program and civilian economy is being produced at the annual rate of 107,000,000 tons in 1951 . . . 119,500,000 tons expected in 1952. Steel-making capacity is being increased now to meet those quotas.

What Do I Get For My Scrap?

In addition to being paid for your scrap, you remove nuisance inventory from your plant—saving valuable floor space. Also, you have a better chance of getting new steel or steel products. But, *most important*—you help alleviate a dangerous condition threatening our country's capacity to rearm and satisfy civilian requirements at the same time.

Q. How does scrap figure in the production of steel?

A. Steel is composed, generally speaking, 50% of pig iron, 25% of "production" scrap (that is, the scrap which is produced as a by-product of steel-making) and 25% of "purchased" scrap.

Q. Is scrap getting scarce?

A. Yes. The supply of *purchased* scrap is not increasing fast enough to meet the needs of increasing steel production.

Q. What if the needed scrap isn't obtained?

A. Open-hearth furnaces will not be

able to operate at capacity. That will mean a loss of steel production . . . and fewer products made of steel.

Q. Why not use pig iron instead of scrap?

A. Every ton of scrap conserves approximately 2 tons of iron ore, 1 ton of coal, nearly $\frac{1}{2}$ ton of limestone and many other vital natural resources—to say nothing of the extra transportation facilities that would be otherwise required.

Q. How can more scrap be furnished?

A. By everybody pitching in—as we always do in every emergency—and searching out all possible sources of scrap.

Q. What are these sources?

A. Metal-fabricating plants normally



Every pound of idle metal is needed to keep our steel mills operating at top capacity. Sell your idle metal to a local scrap dealer right away.

turn over to scrap dealers the scrap left from machining. But there's not enough of this to fill our present enormous need. So everybody—both in and out of the metal-fabricating industries—must sell scrap in the form of *idle metal*.

What Do I Do First?

Write for free booklet. It tells how to set up a Scrap Salvage Program in your plant. Thousands of plants are cooperating. Do your part now! Address Advertising Council, 25 West 45th Street, New York 19, N. Y.

Q. We don't produce scrap—how can we help?

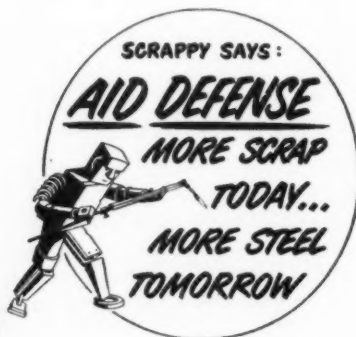
A. Scrap is any kind of iron and steel that's gathering dust—obsolete machines or structures, jigs and fixtures, pulleys and wheels, chains and track, valves and pipe—*anything* with rust on it or dust on it. Non-ferrous scrap is needed, too.

Q. What do we do with it when we find it?

A. Use your normal channels or get in touch with a recognized scrap dealer.

This advertisement is a contribution, in the national interest, by

THE NATIONAL PROVISIONER



MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

Nov. 7, 1951

Per lb.

City

Prime, 800 lbs./down	61.60@64.10
Choice, 800 lbs./down	58.60@61.60
Good	56.85@59.10
Cow, commercial	50.80@53.05
Cow, utility	46.00@51.00

BEEF CUTS

(Ceiling base prices)

Prime:

Hindquarter	64.1
Forequarter	53.6
Round	57.7
Trimmed full loin	96.7
Flank	31.7
Short loin	120.4
Sirloin	77.3
Cross cut chuck	51.4
Regular chuck	55.7
Foreshank	33.7
Brisket	44.7
Rib	81.7
Short plate	33.7
Back	42.6
Triangle	48.2
Arm chuck	52.7

Choice:

Hindquarter	62.0
Forequarter	51.7
Round	57.7
Trimmed full loin	85.7
Flank	31.7
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.7
Foreshank	33.7
Brisket	44.7
Rib	70.7
Short plate	33.7
Back	59.7
Triangle	48.2
Arm chuck	52.7

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	16.6*
Beef livers, selected	62.6*
Beef livers, selected, kosher	82.6*
Oxtails, over 1/2 lb.	27.6*

*Ceiling base prices.

LAMBS

(L.c.l. prices)

Prime lambs	62	@64
Choice lambs	62	@64
Hindsaddles, prime & ch.	62	@64
	City	
	Western	
Prime, all wts.	62	@64
Good, all wts.	62	@64
Choice, all wts.	62	@64

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS

(L.c.l. prices)

Western

Hams, skinned, 14/down	54.30@57.80
Picnics, 4/8 lbs.	30 1/2 @ 31 1/2
Bellies, sq. cut, seedless	27 @ 29 1/2
8/12 lbs.	45 @ 50
Pork loin, 12/down	41 @ 44
Boston butts, 4/8 lbs.	44
Spareribs, 3/down	23*
Pork trim., regular	46*
Pork trim., spec. 80%	46*

City

Hams, skinned, 14/down	48 1/2 @ 50
Pork loins, 12/down	48 1/2 @ 50.00
Boston butts, 4/8 lbs.	45 1/2 @ 49
Spareribs, 3/down	45.00

*Zone ceiling.

VEAL—SKIN OFF

(L.c.l. prices)

Prime carcass	61	@64
Choice carcass	57	@61
Good carcass	52	@57
Commercial carcass	46	@52

DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	33.50@34.75
137 to 153 lbs.	33.50@34.75
154 to 171 lbs.	33.50@34.75
172 to 188 lbs.	33.50@34.75

BUTCHERS' FAT

(L.c.l. prices)

Shop fat	2 1/2
Brown fat	4
Edible suet	3 1/2
Inedible suet	3 1/2

POULTRY CANNING IS DOWN IN SEPT.

September poultry canning operations totaled 9,898,000 lbs., the smallest output for any month so far this year, and compared with 9,956,000 lbs. for last year and 8,333,000 lbs. during September 1949. The 1945-49 average for the month was 7,413,000 lbs. The quantity canned during the first nine months of the year totaled 133,844,000 lbs. compared with 108,705,000 lbs. last year—an increase in production of 23 per cent.

Slash

Hours Off

Plant Cleaning Time



Do the tough cleaning jobs the easy way: with the Oakite Steam-Detergent Gun. Gun fuses heat, force, powerful cleaning action to lift off, float away the heaviest soils, no matter how hard to reach. Eliminates tedious brushing. Tops for cleaning hog dealers, cutting tables, viscera tables, conveyors, cold storage rooms, kettles, slicing machines, stuffers, grinders, mixers, refrigerator trucks, beef kill floors, etc.

FREE FOLDER tells all about it. Write Oakite Products, Inc., 20A Thames St., New York 6, N. Y.

SPECIALIZED INDUSTRIAL CLEANING
OAKITE
MATERIALS • METHODS • SERVICE

Technical Service Representatives in Principal Cities of U. S. & Canada

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.

BRUNNER
SINCE 1906

REFRIGERATION Condensing Units

A size and type to answer every requirement...

OVER 69 MODELS
1/4 HP. to 75 HP.
AIR AND WATER
COOLED

• Sales and Service
Representatives Everywhere

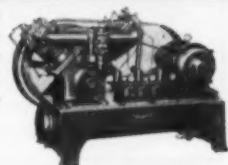


From carcass cooling to truck units Brunner advantages are many in application design, performance efficiency and operating economy. You can depend upon Brunner always.

Instructive literature on request... WRITE

BRUNNER MANUFACTURING CO., Utica 1, N. Y., U.S.A.

MANUFACTURERS OF AIR COMPRESSORS, AIR CONDITIONERS AND REFRIGERATION CONDENSING UNITS



BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Thursday, November 8, 1951

Export interests this week were still "buttoned up" by the longshoreman strike. Lack of large soaper buying, together with the contemplated increased marketings of cattle and hogs, resulted in stockpiling of tallowes and greases. As a consequence, producers are more eager to move product, however, the ample offerings made are not encountering many bids.

Asking prices that were made early in the week were on yellow grease at 6@6½c, and choice white grease at 8½c, Chicago, and unsold. Last reported movement (sales made on Monday) were three tanks of choice white grease at 8½c, a couple of tanks of special tallow at 7½c, and several tanks of yellow grease at 6½c, all Chicago.

Near the close of the week a drastic reduction in the cotton crop report "buled" all of the allied markets except tallowes and greases, and no change was reported from early in the week on the latter. Rumors were current that one of the large consumers bought some fancy tallow at 8½c, Chicago.

TALLOWES: Thursday's quotations: fancy tallow, 8½c asked; prime, 8½c asked; special, 7½c nominal, and No. 1 tallow, 6½c nominal.

GREASES: Thursday's quotations: Choice white grease 8½c, asked; A-white grease, 8c nominal; B-white grease, 6½c nominal, and yellow grease, 6c asked.

EASTERN BY-PRODUCTS MARKET

New York, Nov. 8, 1951

Dried blood was quoted Thursday at \$8 nominal per unit of ammonia. Low test wet rendered tankage moved at \$8 per unit of ammonia, and high test tankage sold at \$8. Dry rendered tankage sold at \$1.90 per protein unit.

BY-PRODUCTS MARKETS

(Chicago, Thursday, November 1, 1951)

Blood

	Unit
Unground, per unit of ammonia.....	Ammonia
	8.25

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	9.00@9.25
High test	8.75n
Liquid stick tank cars	*3.50

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged ..	\$115.00
50% meat and bone scraps, bulk	110.00
55% meat scraps, bulk	115.00
60% digester tankage, bulk	115.00
60% digester tankage, bagged	120.00
80% blood meal, bagged	160.00
60% standard steamed bone meal, bagged ..	70.00@ 85.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.25n
Hoof meal, per unit ammonia	7.25n

Dry Rendered Tankage

	Per unit Protein
Cake	*1.85@1.90
Expeller	*1.85@1.90

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted)	35.00
Cattle jaws, skulls and knuckles, per ton ..	50.00@60.00
Pig skin scraps and trimmings, per lb.	6n

Animal Hair

Winter coil dried, per ton	\$115.00@120.00
Summer coil dried, per ton	*90.00
Cattle switches, per piece	6 @ 7
Winter processed, gray, lb.	13½ @ 15
Summer processed, gray, lb.	9 @ 10

n—nominal.

*Quoted delivered basis.

Full coverage of all important events in the meat packing field are available in the year 'round in THE PROVISIONER.

VEGETABLE OILS

Wednesday, November 7, 1951

Although vegetable oils appeared to be a little firmer at times, the general condition of the market was on the weak side and several categories sold off from last week's levels.

Fairly large quantities of soybean oil were offered Monday at 13½c, but most buyers shied away and some November and December oil sold at 13½c. There were scattered sales of cottonseed oil in the Valley and Southeast at 13½c, and Texas product was quoted at 13½c nominal; one source reported a sale of Valley oil at 13½c. Corn oil moved at 15½c, while peanut oil was quoted at 15½c. Coconut oil was quoted nominally at 12½c.

Election day business in vegetable oils was relatively light with some November-December soybean oil changing hands at 13½. January and the forward months were offered freely at 13½c. Sales of Valley and Southeast cotton oil were reported at 13½c and November-December Texas oil moved at 13½c. Peanut oil was reported in the Southeast at 15½c and 15½c was paid for corn oil. Coconut oil on the Coast was called 13c nominal.

Oils were generally steady at midweek but did not show any particular strength in spotty trading. November-December soybean oil again passed at 13½c, while January-March sold ½c higher and April-June traded at 13½c. Cottonseed oil failed to budge from the previous day's levels. Peanut oil was 15½c nominal and corn oil sold at 15½c.

SOYBEAN OIL: This market at 13½c was off ¼c at midweek from a week earlier.

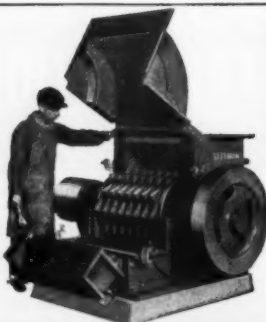
PEANUT OIL: The market was steady to strong and registered ¼c gain over the Wednesday quotation a week earlier.

CORN OIL: The midweek quotation of 15½c was steady with a week earlier.

For REDUCING PACKING HOUSE BY-PRODUCTS

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

Builders of Dependable Machinery Since 1834



STEDMAN 2-STAGE HAMMER MILLS

STEDMAN FOUNDRY & MACHINE COMPANY, INC.

Subsidiary of United Engineering and Foundry Company

General Office & Works: AURORA, INDIANA

COCONUT OIL: The nominal quotation of 13c was $\frac{1}{4}$ c higher than a week earlier.

COTTONSEED OIL: Quotations were generally steady to $\frac{1}{4}$ c under the preceding week. New York futures market quotations were as follows:

MONDAY, NOVEMBER 5, 1951

	Open	High	Low	Close	Pr. Close
Dec.	*16.45	16.51	16.25	16.25	16.47
Jan.	*16.45	*16.20	16.45
Mar.	*16.06	16.75	16.46	*16.45	16.69
May	16.90	16.90	16.57	16.57	16.77
July	16.90	16.90	16.56	16.56	16.77
Sept.	*16.60	*16.35	16.45
Oct.	*16.39	*16.22	16.35

TUESDAY, NOVEMBER 6, 1951

(Election day, market closed)

WEDNESDAY, NOVEMBER 7

	Open	High	Low	Close	Pr. Close
Dec.	16.21	16.30	16.20	16.30	16.25
Jan.	*16.21	*16.25	*16.20
Mar.	16.45	16.57	16.45	16.56	16.45
May	16.00	16.72	16.00	16.72	16.57
July	16.62	16.71	16.60	16.71	16.56
Sept.	*16.30	*16.34	*16.35
Oct.	*16.20	*16.34	*16.22

THURSDAY, NOVEMBER 8, 1951

	Open	High	Low	Close	Pr. Close
Dec.	16.32	16.95	16.29	16.67	16.30
Jan.	*16.25	17.00	17.00	*16.40	*16.25
Mar.	16.57	17.33	16.52	17.10	16.56
May	16.70	17.49	16.66	17.34	16.72
July	*16.68	17.48	16.68	17.30	16.71
Sept.	*16.45	16.98	16.85	*16.95	*16.34
Oct.	*16.28	16.75	16.70	*16.75	*16.34

Alabama Livestock

Alabama, the state where "cotton is king," goes in quite a bit for livestock. In August of this year 14 per cent more hogs were slaughtered in commercial plants than during the same month last year. The hogs averaged 15 lbs. heavier than those marketed a year ago.

VEGETABLE OILS PRODUCTION

September 1951 factory production of vegetable oils, in pounds (with corresponding August figures in parenthesis), included: Cottonseed, crude, 166,505,000 (60,200,000); cottonseed, refined, 96,085,000 (40,499,000); peanut crude, 5,440,000 (10,802,000); peanut refined, 5,749,000 (7,480,000); corn, crude, 16,189,000 (18,230,000); corn, refined, 17,242,000 (20,547,000); soybean, crude, 148,658,000 (187,910,000); soybean, refined, 130,391,000 (154,263,000); coconut, crude, 37,410,000 (47,172,000); coconut refined, 24,983,000 (28,028,000).

Factory consumption was: Cottonseed, crude, 102,211,000 (44,582,000); cottonseed, refined, 100,550,000 (97,735,000); peanut, crude, 6,316,000 (7,908,000); peanut, refined, 7,159,000 (10,591,000); corn, crude, 19,473,000 (22,786,000); corn, refined, 16,593,000 (20,766,000); soybean, crude, 139,687,000 (164,197,000); soybean, refined, 127,916,000 (148,240,000); coconut, crude, 39,865,000 (44,475,000); coconut, refined, 22,338,000 (27,305,000).

September 30 factory and warehouse stocks, compared with August 31, 1951, were as follows: Cottonseed, crude, 90,010,000 (29,133,000); cottonseed, refined, 102,715,000 (98,103,000); peanut, crude, 4,366,000 (8,027,000); peanut refined, 13,423,000 (16,225,000); corn, crude, 7,601,000 (10,255,000); corn, refined, 4,050,000 (3,784,000); soybean, crude, 90,907,000 (107,993,000); soy-

U.S. Cuts 1,000,000 Off Cotton Bale Estimate

The agriculture department has estimated the size of this year's cotton crop at 15,771,000 bales, 7 per cent below the Oct. 1 forecast of 16,931,000 bales.

Losses during the month, the department said, occurred chiefly in areas where the crop was later than usual and where there was severe drought during August and September. Insect damage, it said, in many areas was heavier than expected.

VEGETABLE OILS

Wednesday, November 7, 1951

Crude cottonseed oil, earlands, f.o.b. mills	13 1/2 @ 13 1/2
Valley	13 1/2 @ 13 1/2
Southeast	13 1/2 @ 13 1/2
Texas	13 1/2 @ 13 1/2
Corn oil in tanks, f.o.b. mills	15 1/4
Peanut oil, f.o.b. Southern Mills	15 1/4 @ 15 1/4
Soybean oil, Decatur	13 1/2 @ 13 1/2
Coconut oil, f.o.b. Pacific Coast	12 1/2 @ 13 1/2
Cottonseed foots	
Midwest and West Coast	1 1/2 @ 1 1/2
East	1 1/2 @ 1 1/2

n—nominal.

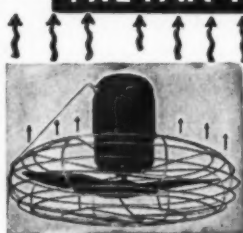
OLEOMARGARINE

Wednesday, November 7, 1951

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

bean, refined, 79,870,000 (85,236,000); coconut, crude, 75,028,000 (85,006,000); coconut, refined, 7,207,000 (6,809,000).

THE FAN THAT BLOWS



UPWARDS:

Reco

REFRIGERATOR FAN

When installed in Meat Coolers reduces shrinkage, helps to retain color longer. Prevents mold growth and disperses odors. Increases efficiency of cooling unit by preventing frost formation and aiding in faster chilling. Uniform temperature both top and bottom of cooler. Keeps the ceiling and walls dry. Write for Bulletin No. 236 and No. 242.

REYNOLDS
ELECTRIC COMPANY

Established 1900

3089 River Road

River Grove, Ill.

Hi-Test

FOR POWER and PROCESS STEAM

6 Sizes for 50 to 150 H.P., 125 and 150 lbs. W.P. . . . a quick steaming, all-welded portable type with firebox for refractory lining. A fuel saver.

80 Years Boilermakers

Write Dept. 89-B11-1046R for 6" scale with pipe diameter markings.

KEWANEE BOILER CORPORATION
KEWANEE, ILLINOIS

KEWANEE



M&M meat grinders

Make a hard job easy with an M&M Meat Grinder—quickly and efficiently reduces condemned stock, shop fats, bones, and slaughter house offal. Three types and many sizes available. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for descriptive literature.

mitts & merrill

1001 South Water • SAGINAW, MICHIGAN

88

Seattle Public Library

NOV 15 1951

HIDES AND SKINS

Price changes range from 1@7c lower for week—Market lower on nearly every trade with the end still not in sight—Volume improved slightly over recent weeks—Outside markets inactive and weak.

CHICAGO

PACKER HIDES: Trading got underway on Monday and continued every day throughout the week, with practically every trade lower than the preceding one. By the weekend volume was in excess of 70,000 and prices were from 1@7c lower. In view of the fact that prices already were considerably below the ceiling and recent highs, this made the current break one of the sharpest in recent years and put present prices below the pre-Korean levels.

In addition to all this unfavorable news, many were of the opinion that this break has not run its course, and that further reductions are to follow. It could be, however, that the market, overbought as it was earlier, might be approaching the oversold position, as happened once previously this year. Support to this possibility was to be noted in reports from the East that there are some signs that users of leather are about ready to return to the market.

On Friday of last week 10,000 to 11,000 light cows sold 26@27½c range. There also was a sale of heavy cows, car, at 27c. Monday 10,000 light average branded cows sold 26½c. Tuesday was the most active day of the week, with volume estimated in excess of 30,000; about 4,000 Chicago light cows sold at 26c, with the balance in butts, Colorados and branded cows at 23c, 22c and 24c. (Last previous sales for butts, Colorados and branded cows had been 25c, 24c and 26c).

On Wednesday 10,000 more branded cows sold 24c, and new "dents" were put into the price structure with heavy cows selling at 24c and light cows on 25@26c range, with the volume approximated at 2,800 heavy cows, and

9,000 light cows. Thursday prices moved lower once again when a representative "Independent" sold a mixture of 4,000 hides the following basis: Heavy native steers, 23c; light native steers, 25c; ex-light native steers, 27c; butts 22c and Colorados 21c.

SMALL PACKER, COUNTRY-WEST COAST: The ever lower packer market was no stimulus to trading in these markets and, with a minimum of trade, prices were all lower once again. Early in the week it was reported that there was scattered interest 35 per

cent below the ceiling, however, as the week progressed bids were present that basis instead of offerings.

Offerings at 35 per cent below the ceiling, without much in the way of interest, was about the situation as the week ended. Attention of most all interested principals appeared to be centered in the packer market which was 1@3c lower in practically every trade. Once this market becomes stabilized, it seems likely that a fair trade will develop in these outside markets.

CALFSKINS AND KIPSKINS: Last week's trade apparently has removed most of the offerings from this market, with kipskins in particular very scarce. There was one trade reported, however, and in line with the lower hide market this sale was also down from the trading last week. About 4,500 St. Louis, light and heavies, sold 40c. Kipskins were scarce, with some interest in evidence, however, with both calfskins and hides were weak. It is hard to visualize anything but lower prices when they are traded. Late Thursday about 10,000 more calfskins sold as reported above.

SHEEPSKINS: In line with weakness shown in hides and many other commodities, shearlings broke sharply after a short period of weakness in trading this week. Reduction of buyer interest, because of poor consumer demand, was considered primarily responsible for the downturn, which was somewhat of a surprise in view of the fact that it came at the tail end of the season.

In the trading couple straight cars of clips sold \$3.50; few mixed cars of both clips and No. 1 shearlings sold \$3.50 and \$3. There were rumors of sales at even lower figures, but the above trades appear to be representative of the market. In addition to this action a car of 2's from the Imperial Valley sold, and there was some "Interior" trading, however, the details were not fully revealed.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 3, 1951, were 5,783,000 lbs.; previous week, 5,680,000 lbs.; same week 1950, 6,512,000 lbs.; 1951 to date, 218,696,000 lbs.; same period 1950, 253,413,000 lbs.

Shipments for the week ended October 20 totaled 2,759,000 lbs.; previous week, 4,527,000 lbs.; corresponding week 1950, 5,985,000 lbs.; this year to date, 166,330,000 lbs.; corresponding period a year ago, 196,742,000 lbs.

Big Cattle Run at Chicago

Receipts of 20,762 head of cattle on Monday, November 5, at the Chicago Stock Yards was the biggest for any first Monday in November since 1941. The run also was the largest for any Monday since February 9, 1948. It compared with 15,636 head the previous Monday, 16,037 a year earlier and 14,350 head on the corresponding Monday of 1949.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		
	Week ended Nov. 8, 1951	Previous Week	Cor. Week 1950
Nat. str. 24	26 1/2	31	34 1/2
Hvy. Texas str.	23n	26	26 1/2
Hvy. but. brand'd str.	23n	26	26 1/2
Hvy. Col. str.	22n	25	25 1/2
Ex. light Tex. str.	28n	33n	35n
Brand'd cows	24	30n	32
Hvy. nat. cows	24	32n	32
Lt. nat. cows	24	28 1/2	35
Nat. bulls	18 1/2	20 1/2	22
Brand'd bulls	17 1/2	19 1/2	21
Calfskins, Nor. 15/under	40	45n	75
Kips, Nor. nat. 15/25 ..	38n	40n	60
Kips, Nor. branded	35 1/2	37 1/2	57 1/2

*Ceiling prices.

SMALL PACKER HIDES

STEERS AND COWS:		
70 lbs. and over *	37 1/2	37 1/2
35-30 lbs.	28 1/2	28 1/2
Bulls, 58/over. *	23	23

*Ceiling prices. Market 35% below ceilings.

When pricing on ceiling basis subtract 1/4c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.

SMALL PACKER SKINS

Calfskins under			
15 lbs.	38n	40@42	55@60
Kips, 15/30	34@36n	34@36n	40@45
Slunks, regular. 1.25@1.50	1.25@1.50	1.25@1.50	3.00@3.25
Slunks, hairless.	60n	60n	75

SHEEPSKINS

Pkr. shearlings.			
No. 1 ...	3.00	3.35@3.35	4.25n
Dry Pelts ..	40	40@42	40@42
Horsehides, untrmd.	10.00n	11.00	13.00@13.50

n—nominal.

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WEEK'S CLOSING MARKETS

LIVESTOCK AT 65 MARKETS

A summary of receipts and disposition of livestock at 65 public markets during September, 1951, was given by the United States Department of Agriculture as shown in the table given below:

CATTLE (EXCLUDING CALVES)

	Total receipts	Local slaughter	Total shipments
Sept., 1951 ...	1,812,973	621,830	1,151,516
Sept., 1950 ...	1,820,452	836,298	943,940
Increase or decrease ¹ ...	-7,479	-214,450	+207,576
Percentage ...	-0.4	-25.6	+22.0
Jan.-Sept., 1951 ...	11,934,729	5,710,075	6,088,858
Jan.-Sept., 1950 ...	12,704,852	6,887,080	5,702,384
1946-50 ...	1,902,626	792,343	1,068,680
Increase or decrease ² ...	-80,653	-170,504	+82,836
Percentage ...	-4.7	-21.5	+7.8

CALVES

Sept., 1951 ...	489,475	191,981	292,848
Sept., 1950 ...	496,886	238,983	246,844
Jan.-Sept., 1951 ...	3,272,986	1,654,365	1,531,115
Jan.-Sept., 1950 ...	3,614,531	2,011,768	1,508,050
5-yr. av. (Sept., 1946-50) ...	599,020	313,309	272,230

HOGS

Sept., 1951 ...	2,740,717	1,729,169	906,632
Sept., 1950 ...	2,457,097	1,628,222	817,902
Jan.-Sept., 1951 ...	26,987,604	17,935,006	8,929,231
Jan.-Sept., 1950 ...	24,627,150	16,533,491	7,964,613
5-yr. av. (Sept., 1946-50) ...	1,781,140	1,169,628	602,215

SHEEP AND LAMBS

Sept., 1951 ...	1,822,434	490,089	1,268,620
Sept., 1950 ...	2,001,072	582,396	1,391,232
Jan.-Sept., 1951 ...	9,464,469	3,881,898	5,524,211
Jan.-Sept., 1950 ...	11,411,762	4,981,167	6,370,788
5-yr. av. (Sept., 1946-50) ...	2,307,709	800,387	1,472,143

Note: Total receipts represent livestock movements at the specified markets including through shipments and direct shipments to packers when such shipments pass through the stockyards.

July-Sept. Scraps, Tankage Output Hits 8-Year High

Production of 161,281 tons of meat scraps and 45,380 tons of feeding tankage in the July-September quarter of 1951 has been reported by producers to the Bureau of Agricultural Economics. This amount of meat scraps was the largest for the quarter in eight years and almost equaled the record for any quarter—that of October-December 1950. Tankage production was 6 per cent larger than average for the quarter.

The production of 464,389 tons of meat scraps and 146,575 tons of tankage for the first nine months of the year was larger than for any similar period in six years for which records are available. Production of 58,527 tons of meat scraps in August was greater than for any month covered by the reports. The September output of 52,659 tons was the highest for the month on record.

Full coverage of all important events in the meat packing field are available the year 'round in THE PROVISIONER.

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was 18.50; the average, 17.80. Provision prices were quoted as follows: Under 12 pork loins, 42; 10/14 green skinned hams, 42@46; Boston butts, 36; 16/down pork shoulders, 33; 3/down spareribs, 40½; 8/12 fat backs, 13½; regular pork trimmings, 17; 18/20 DS bellies, 20; 4/6 green picnics, 28; 8/up green picnics, 27½.

P.S. loose lard was quoted at 13.00 and P.S. lard in tierces at 15.25.

Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Dec. 16.76; Jan. 16.77; Mar. 17.13-14; May 17.32-33; July 17.38; Oct. 16.97; Dec. 16.75. Sales totaled 1,243 lots.

World Cottonseed Output Is Up: U.S. Big Factor

World cottonseed production during 1951-52 has been forecast tentatively by the Office of Foreign Agricultural Relations at about 16,400,000 short tons, based on preliminary estimates of lint production. This represented a 3,200,000-ton, or 24 per cent increase over last year's estimate, revised to 13,200,000 tons, but 9 per cent less than the 18,000,000-ton record estimated for 1937-38.

The United States accounted for 2,800,000 tons of the increase, leaving the small balance of the expansion to the other cotton-producing countries. Production in the United States, which normally represents 25 to 45 per cent of the world output, was estimated at about 6,800,000 tons, or 68 per cent above last year's small output of 4,100,000 tons. This year's cotton acreage was 60 per cent more than for 1950. The per-acre yield was also some better.

The United States Department of Agriculture, on June 1, announced that

price support loans on the 1951 crop would be available at \$65.50 per ton for basis grade (100) and in areas where a purchase program may be necessary purchases would be made at \$61.50 per ton basis grade.

SEPTEMBER ANIMAL FATS

September, 1951 production of animal fats has been reported, in pounds, as follows, with the comparative August figures in parenthesis: Lard, rendered, 164,000,000 (182,000,000); lard, refined, 117,000,000 (130,000,000); tallow, edible, 5,800,000 (7,182,000); tallow, inedible, refined, 1,110,000 (1,582,000); tallow, inedible, 101,627,000 (108,622,000); tallow, inedible, refined, 17,292,000 (16,568,000); grease, other than wool, 46,192,000 (53,493,000); wool grease, 670,000 (1,149,000); neatsfoot oil, 122,000 (83,000).

Factory consumption on the same basis was: Lard, rendered,* 13,839,000 (14,891,000); lard, refined,* 8,378,000 (8,972,000); tallow, edible, 2,991,000 (3,601,000); tallow, inedible, refined, 843,000 (1,352,000); tallow, inedible, 81,215,000 (84,639,000); tallow, inedible, refined, 15,969,000 (15,098,000); grease, other than wool, 41,551,000 (46,782,000); wool grease,† (1); neatsfoot oil, 257,000 (258,000).

Warehouse stocks at the end of September, compared with August 31 stocks, were: Lard, rendered,† 35,219,000 (44,379,000); lard, refined,† 21,377,000 (27,543,000); tallow, edible, 3,630,000 (3,561,000); tallow, inedible, refined, 842,000 (696,000); tallow, inedible, 218,959,000 (221,739,000); tallow, inedible, refined, 11,363,000 (12,386,000); grease, other than wool, 110,100,000 (113,174,000); wool grease, 582,000 (538,000); neatsfoot oil, 1,179,000 (1,082,000).

*Data on production collected by U. S. Department of Agriculture. Refined lard production data represent Federally Inspected Lard. Lard stocks include quantities held in refrigerated storage amounting to 27,887,000 and 34,702,000 pounds for September 30, 1951 and August 31, 1951, respectively, as reported by the U. S. Department of Agriculture.

†Includes a small quantity denatured or shipped in inedible tanks which cannot be shown to avoid disclosure of individual operations.

‡September data include 9,279,000 pounds held by producers. August data include 9,118,000 pounds held by producers.

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LIVESTOCK MARKETS

Weekly Review

Ninety World Experts Will Judge at "International"

Ninety of the world's experts on livestock, crops and light horses will make up the panel of judges for the 1951 International Livestock Exposition, it has been announced by show officials. The show opens on November 24 for an eight-day run at the International Amphitheatre, Union Stock Yards, Chicago.

On the judgement of these men will rest the division of over \$100,000 in prizes among stockmen and crop producers from 35 states and five Canadian provinces who will show their best in livestock, grain and hay.

These judges represent a cross-section of agriculture, being livestock breeders and feeders, prominent crop producers, agricultural college men, government specialists, packers and horsemen from 18 states, Canada, Scotland and South America.

Raul Firpo, of Buenos Aires, Argentina, will be one of a 3-man committee to select the champion Aberdeen-Angus breeding cattle. Scotland's James Biggar will pick the Shorthorn breeding champions. Biggar comes from a long line of International judges. His grandfather, of the same name, selected the grand champion steer of the 1902 International.

Heading the list of judges again this year will be Dr. A. D. Weber, of Kansas State College. This will be his fourth straight assignment of judging all individual steer classes. On November 27, he will name the grand champion steer of the show.

Grand National Champion Carload Auctions at \$55

Karl Hoffman, perennial winner in livestock show competition in the mid-west, walked off with the grand championship among carloads against strong competition at the San Francisco Grand National. Sharing the honor was his partner, Vern Joy. They are both

from Ida Grove, Ia. Reserve honors went to a carload of Herefords shown by Blackmer and Louda of California Polytechnic State College, San Luis Obispo.

At auction, the Hoffman-Joy consignment brought \$55 per cwt., and the reserve load, \$57.

PK Ranch of Sheridan, Wyo., captured the grand championship title in carloads of feeder calves with their Herefords. Reserve recognition went to the Greene Cattle Co., Patagonia, Ariz., on Herefords.

In breeding cattle classes at the Golden Gate National Hereford show, Herbert Chandler of Baker, Ore., and Wyoming Hereford Ranch of Cheyenne, won top championship honors.

More than 300 head of Herefords from 10 states competed in the show. The event was judged by William Ross of Steamboat Springs, Colo.

FFA Will Vie in Oklahoma Livestock Grading Contest

Future Farmers of America will be given an opportunity to test their aptitude at livestock grading in the Commercial Livestock Grading Contest which will be held for the first time in conjunction with the Livestock Clinic when it opens for two days on November 19 at the National Stockyards, Oklahoma City. Byrle Killian, district supervisor of FFA, will direct the contest which is intended to help teach practical livestock management and sound animal husbandry to the youngsters.

The contest will provide an opportunity for the members of the state organization to win 300 points out of 750 in the national FFA contest. About 60 chapters are expected to participate with four boys on each team. Appropriate prizes will be awarded by the Southern Livestock Clinic, sponsor of the commercial livestock grading contest. Commission men and packer buyers will act as judges.

U.S., Britain Agree to Pay More For Australian Meat

The United States and Britain, the two leading buyers of Australian livestock products, have agreed to pay higher prices for those imports for the 1951-52 season. But Britain and Australia have agreed that not more than 3 per cent of 6,700,000 lbs. of Australia's livestock products exports be diverted to other markets. This new agreement has come about as a result of Britain's apprehension over expanded sales to the United States and other countries. Australia, on the other hand, asked for some sort of guarantee for an outlet for her 15-year expansion program.

Louisville Fat Cattle Show, November 14-16

Over 1,500 baby beeves have been entered by boys and girls from Kentucky 4-H clubs and Future Farmer chapters in the thirtieth annual Louisville Fat Cattle Show to be held at the Bourbon Stock Yards, Louisville, Ky., November 14 through 16.

In the 25-ring show, the hundreds of youngsters will vie for the thousands of dollars in cash and premiums, set aside for the purpose by various business organizations in the Louisville area.

Judging will continue for two days, with the sale of the entries beginning at 9 a.m. on the last day of the event.

The winner of last year's grand championship was Kenneth Reed, a 4-H member from Woodward County, Ky.

LIVESTOCK CAR LOADINGS

A total of 17,584 cars were loaded with livestock during the week ended October 27, 1951, according to the Association of American Railroads. This was an increase of 1,371 cars from the same week in 1950 and a decrease of 910 cars from the corresponding week in 1949.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, November 7, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)
St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Choice:

120-140 lbs. ...	\$16.75-18.00	\$15.00-18.00	\$	\$	\$
140-160 lbs. ...	17.75-19.00	17.50-19.00	17.50-18.25	17.00-18.25	17.75-18.85
160-180 lbs. ...	18.75-19.50	18.75-19.65	17.75-19.00	18.00-18.75	18.75-19.00
180-200 lbs. ...	19.25-19.75	19.40-19.65	18.75-19.25	18.75-19.15	18.75-19.00
200-220 lbs. ...	19.50-19.75	19.40-19.65	19.00-19.25	19.00-19.25	18.75-19.00
220-240 lbs. ...	19.35-19.75	19.35-19.65	19.00-19.25	19.00-19.25	18.75-19.00
240-270 lbs. ...	18.85-19.50	19.30-19.60	19.00-19.25	19.00-19.25	18.75-19.00
270-300 lbs. ...	18.35-19.00	18.85-19.50	18.75-19.15	19.00 only	18.75-19.00
300-330 lbs. ...	17.85-18.50	18.65-19.00	18.65-18.85	18.25-19.00	18.75-19.00
330-360 lbs. ...	17.65-18.00	18.25-18.75	18.35-18.75	18.25-19.00	18.75-19.00

Medium:

160-220 lbs. ...	17.50-19.25	18.00-19.00	18.00-19.00	16.50-18.75	18.75-19.00
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COWS:

Choice:

270-300 lbs. ...	17.75 only	18.50-18.75	17.00-17.50	18.00-18.50	16.00-16.75
300-330 lbs. ...	17.75 only	18.50-18.75	17.00-17.50	18.00-18.50	16.00-16.75
330-360 lbs. ...	17.50-17.75	18.00-18.50	16.75-17.25	17.50-18.25	16.00-16.75
360-400 lbs. ...	16.75-17.50	17.50-18.25	16.50-17.00	17.50-18.25	16.00-16.75
400-450 lbs. ...	16.25-17.25	17.00-17.50	16.25-16.75	15.75-17.50	16.00-16.75
450-550 lbs. ...	15.75-16.75	16.25-17.00	16.00-16.50	15.75-17.50	16.00-16.75

Medium:

250-500 lbs. ...	15.00-17.50	15.50-18.00	15.75-17.00	15.00-18.00	16.00-16.75
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SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:

700-900 lbs. ...	36.25-38.00	36.50-38.50	36.00-38.25	35.75-37.25	36.75-38.00
900-1100 lbs. ...	36.50-38.25	37.00-39.75	36.50-38.50	36.00-38.25	37.00-39.25
1100-1300 lbs. ...	37.00-38.50	37.50-39.00	36.75-38.75	36.25-39.25	37.25-39.25
1300-1500 lbs. ...	37.25-39.00	37.75-39.00	37.00-39.00	36.75-39.25	37.50-39.25

Choice:

700-900 lbs. ...	33.50-36.50	33.75-37.00	33.00-36.00	33.00-36.00	34.75-37.00
900-1100 lbs. ...	34.00-37.00	34.25-37.50	33.25-36.75	33.00-36.25	35.00-37.25
1100-1300 lbs. ...	34.00-37.00	34.50-37.75	33.25-36.75	33.25-36.75	35.25-37.50
1300-1500 lbs. ...	34.25-37.25	34.50-37.75	33.50-37.00	33.25-36.75	31.25-35.00

Good:

700-900 lbs. ...	30.75-34.25	31.75-34.25	30.00-33.00	30.50-33.00	31.50-35.25
900-1100 lbs. ...	31.00-34.25	32.00-34.50	30.50-33.25	30.75-33.00	31.75-35.25
1100-1300 lbs. ...	31.50-34.50	32.25-34.50	30.75-33.25	27.75-33.25	27.00-31.75

Commercial,

all wts. ...	27.50-31.50	28.50-32.00	27.00-30.75	27.50-27.75	23.50-27.00
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Utility, all wts. ...

all wts. ...	25.00-27.50	25.50-28.50	23.50-27.00	25.00-27.50	36.00-37.00
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HEIFERS:

Prime:

800-1000 lbs. ...	36.00-37.50	35.75-37.75	35.50-37.25	35.50-37.25	36.50-37.50
1000-1200 lbs. ...	36.75-38.00	36.50-38.25	36.00-37.75	35.75-37.75	34.00-36.00

Choice:

800-1000 lbs. ...	33.00-36.25	33.25-36.50	32.50-36.00	32.00-35.50	34.25-36.50
1000-1200 lbs. ...	33.25-36.75	33.75-36.50	32.75-36.00	32.00-35.75	31.00-34.00

Good:

500-700 lbs. ...	30.50-33.50	31.00-33.75	29.50-32.75	30.00-32.00	31.00-34.00
700-900 lbs. ...	31.00-33.50	31.75-33.75	29.50-32.75	30.00-32.00	31.25-34.25

Commercial,

all wts. ...	26.50-31.00	27.50-31.75	26.00-29.50	27.00-30.00	26.50-31.25
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Utility, all wts. ...

all wts. ...	24.00-26.50	24.50-27.50	22.50-26.00	23.75-27.00	23.00-26.50
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COWS:

Commercial,

all wts. ...	26.75-29.50	26.75-30.00	25.75-28.50	26.25-28.50	25.00-28.00
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Utility, all wts. ...

all wts. ...	22.25-26.75	21.50-26.25	21.00-25.75	20.50-26.25	20.50-25.00
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Canner & cutter,

all wts. ...	17.00-22.75	17.50-21.50	14.50-21.00	15.00-20.50	15.00-20.50
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BULLS (Yrds. Excl.) All Weights:

Good ...	29.50-30.50	28.75-29.50	28.00-28.50	28.00-28.50	28.00-28.50
Commercial ...	27.25-28.50	28.75-29.50	28.00-29.00	28.00-29.00	28.00-28.50
Utility ...	24.50-27.25	26.25-28.75	23.00-26.50	24.50-28.00	23.50-28.50
Cutter ...	21.50-24.50	23.50-26.25	18.00-23.00	22.50-24.50	18.00-23.50

VEALERS (All Weights):

Choice & prime ...	39.00-46.00	37.00-38.00	33.00-36.00	31.00-36.00	34.00-36.00
Com'l & good ...	30.00-39.00	29.00-37.00	27.00-33.00	27.00-31.00	25.00-34.00

CALVES (500 Lbs. Down):

Choice & prime ...	31.50-36.00	31.00-37.00	30.00-33.00	30.00-34.00	31.00-34.00
Com'l & good ...	27.00-31.50	28.00-32.00	24.00-30.00	26.00-30.00	25.00-31.00

SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):

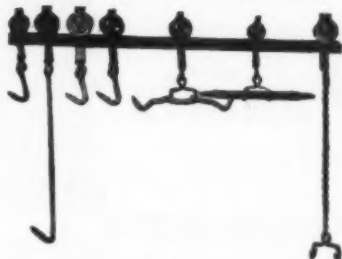
Choice & prime ...	29.50-30.50	30.00-31.00	28.00-30.00	30.00-31.50	30.00-30.75
Good & choice ...	27.50-29.50	28.00-30.00	26.00-28.00	28.75-30.00	28.00-30.00

EWES (8horn):

Good & choice ...	12.50-14.75	13.00-15.00	12.50-14.00	13.50-14.50	13.00-14.00
Cull & utility ...	9.00-12.50	10.00-13.00	8.50-12.00	9.50-13.50	8.50-12.75

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.
*Quotations on slaughter lambs and yearlings of good and choice as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 3, 1951, as reported to The National Provisioner:

CHICAGO

Armour, 5,067; Swift, 582; Wilson, 4,028; Agra, 9,974; Shippers, 6,882; Others, 23,682.
Total: 15,671 cattle; 1,496 calves; 51,205 hogs; 7,064 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour ... 2,613 1,271 4,006 2,213
Swift ... 954 1,297 9,125 2,145
Wilson ... 1,069
Butchers ... 5,239 ... 1,240 ...
Others ... 2,195 ... 4,284 234
Total ... 12,100 2,568 18,745 4,592

OMAHA

Cattle and Calves Hogs Sheep
Armour ... 4,621 11,789 354
Cudahy ... 1,888 7,653 1,401
Swift ... 3,220 9,368 4,005
Wilson ... 1,491 7,482 1,351
Cornhusker ... 575 ...
Eagle ... 63 ...
Gr. Omaha ... 293 ...
Hoffman ... 90 ...
Rothschild ... 517 ...
Roth ... 1,460 ...
Klingman ... 1,111 ...
Merchants ... 134 ...
Midwest ... 70 ...
Omaha ... 390 ...
Union ... 485 ...
Others 8,924 ...
Total ... 16,408 45,216 7,291

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour ... 2,656 1,561 16,930 3,549
Swift ... 2,800 1,987 9,943 3,123
Hunter ... 518 ... 3,520 ...
Hell 2,971 ...
Krey 5,809 ...
Laclede 1,133 ...
Seifoff 1,292 ...
Total ... 6,073 3,548 35,598 6,672

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift ... 1,912 550 20,573 3,835
Armour ... 2,492 259 16,440 2,927
Others ... 4,388 471 4,346 753
Total* ... 8,792 1,280 41,359 6,615
*Does not include 210 cattle, 12,964 hogs and 751 sheep shipped direct.

SIoux CITY

Cattle Calves Hogs Sheep
Armour ... 3,257 624 10,920 587
Cudahy ... 1,620 435 12,127 1,235
Swift ... 1,307 474 5,408 1,477
Butchers ... 210 7 50 2,108
Others ... 10,550 440 7,310 2,108
Total ... 16,944 1,980 35,821 5,467

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour ... 1,946 385 1,291 488
Wilson ... 1,925 222 1,355 318
Others ... 58 ... 1,227 2
Total* ... 3,929 707 3,873 808
*Does not include 894 cattle, 493 calves, 11,792 hogs and 2,782 sheep shipped direct.

WICHITA

Cattle Calves Hogs Sheep
Cudahy ... 1,329 381 5,477 864
Guggenheim ... 404
Dunn ... 33
Dold ... 77 ... 890 ...
Sunflower ... 9 ... 84 ...
Pioneer
Excel ... 602
Others ... 3,008 ... 483 243
Total ... 6,422 381 6,936 1,107

LOS ANGELES

Cattle Calves Hogs Sheep
Armour ... 2 ... 841 ...
Cudahy ... 153 ... 180 ...
Swift 52 129 ...
Wilson
Acme ... 322 37 ...
Atlas ... 552
Clougherty ... 129 ... 328 ...
Coast ... 229 ... 28 ...
Harman 52 538 ...
Luer 361 ...
United ... 4,000 692 167 ...
Total ... 5,622 833 2,705 ...

DENVER

Cattle Calves Hogs Sheep
Armour ... 826 107 3,933 10,938
Swift ... 928 31 2,922 3,903
Cudahy ... 683 14 3,143 522
Wilson ... 415
Others ... 3,487 254 3,163 855
Total ... 6,339 406 13,161 16,218

ST. PAUL

Cattle Calves Hogs Sheep
Armour ... 4,402 3,964 20,649 2,939
Bartusch ... 1,277
Cudahy ... 759 213 ... 852
Hifkin ... 990 19 ...
Superior ... 1,731
Swift ... 4,057 1,014 32,324 4,200
Others ... 2,957 3,677 6,284 7,711
Total ... 16,202 8,887 59,257 14,841

CINCINNATI

Cattle Calves Hogs Sheep
Gall 312
Kahn's
Lohrey 598 ...
Meyer 23
Schlachter ... 151 13 ...
Northside
Others ... 4,256 636 19,373 1,449
Total ... 4,437 649 19,971 1,784

FORT WORTH

Cattle Calves Hogs Sheep
Armour ... 1,904 1,940 1,289 3,242
Swift ... 2,163 1,152 1,452 5,385
Blue Bonnet ... 626 21 329 ...
City ... 601 1 ...
Rosenthal ... 390 33 ...
Total ... 5,684 3,147 3,070 8,627

TOTAL PACKER PURCHASES

	Week ended Nov. 3	Prev. week Nov. 3	Cor. 1950
Cattle	124,623	126,361	144,293
Hogs	330,917	349,629	309,706
Sheep	81,086	92,405	88,531

CORN BELT DIRECT TRADING

Des Moines, Ia., Nov. 8—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
160-180 lbs. \$14.75@17.25
180-240 lbs. 16.75@18.50
240-300 lbs. 16.75@18.00
300-360 lbs. 14.25@18.00
270-300 lbs. \$15.75@17.00
400-550 lbs. 14.25@17.00

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Nov. 2	84,000	41,500
Nov. 3	60,000	41,500
Nov. 5	75,000	82,000
Nov. 6	52,500	79,000
Nov. 7	70,000	69,000
Nov. 8	60,000	52,500

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended November 3, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	317,000	576,000	218,000
Previous week	335,000	568,000	246,000
Same wk. 1950	300,000	555,000	163,000
1951 to date	10,191,000	22,236,000	7,050,000
1950 to date	10,674,000	19,389,000	8,377,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast market, week ending November 1:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,800	1,900	2,700	150
N. Portland	1,750	565	1,450	1,700
S. Francisco	975	400	1,500	4,800

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Nov. 3:

CATTLE			
Week ended	Prev. Week	Cor.	
Nov. 3	Week	1950	
Chicago	15,671	16,503	21,900
Kansas City	14,669	13,426	16,810
Omaha	17,937	18,861	21,454
E. St. Louis	9,621	9,114	10,892
St. Joseph	8,097	6,724	8,109
Sioux City	16,964	15,727	10,248
Wichita	3,529	4,141	3,067
New York & Jersey City	8,247	7,493	7,436
Okla. City	5,923	7,779	6,230
Cincinnati	5,162	5,431	3,904
Denver	6,345	8,739	8,283
St. Paul	13,245	14,836	14,748
Milwaukee	3,660	4,903	4,946
Total	129,070	133,677	137,136

HOGS			
Chicago	44,323	51,056	47,089
Kansas City	18,745	17,163	13,595
Omaha	46,094	48,716	44,184
E. St. Louis	35,598	38,540	42,544
St. Joseph	50,468	36,063	33,221
Sioux City	35,821	31,103	29,561
Wichita	13,590	11,222	10,320
New York & Jersey City	52,143	50,655	44,754
Okla. City	15,465	14,253	10,877
Cincinnati	24,628	22,353	18,429
Denver	10,023	12,213	13,512
St. Paul	52,973	52,336	52,153
Milwaukee	8,473	9,125	9,987
Total	418,544	394,798	370,226

SHEEP			
Chicago	7,064	8,000	6,112
Kansas City	4,592	4,152	8,343
Omaha	11,070	12,764	9,956
E. St. Louis	6,872	5,960	5,461
St. Joseph	6,613	8,547	9,727
Sioux City	5,467	4,861	5,360
Wichita	864	967	630
New York & Jersey City	40,065	42,159	41,523
Okla. City	3,590	4,421	2,716
Cincinnati	921	819	877
Denver	5,553	9,001	7,743
St. Paul	7,130	6,123	10,403
Milwaukee	967	863	1,279
Total	109,598	108,646	110,130

*Cattle and calves.
*Federally inspected slaughter, including directs.
*Stockyards sales for local slaughter.
*Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, November 8, were as follows:

CATTLE:	
Steers, gd. & pr.	\$39.00 only
Steers, gd. & ch.	36.75 only
Cows, com'l	27.50@30.00
Cows, utility	27.00@29.00
Bulls, com'l	26.00@27.00
Bulls, utility	22.00@26.00
Cows, cutter	17.00@22.00
Heifers, gd.	24.00@30.00
VEALERS:	
Prime	\$41.00@42.00
Gd. & pr.	35.00@40.00
Com'l & good	28.00@35.00
Cull & utility	20.00@30.00
HOGS:	
Gd. & ch., 170/230	\$19.50@19.75
Sows, 400/down	17.00@17.50
SHEEP:	
Choice & prime	\$34.00 only
Cull & good	27.00@30.00

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended November 2:

Cattle Calves Hogs Sheep			
Salable	294	732	436
Total (incl. directs)	2,331	2,507	25,678
Prev. wk.	239	986	431
Salable	239	986	431
Total (incl. directs)	3,485	2372	26,123

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
	Cattle	Calves	Hogs Sheep
Nov. 1	2,488	323	15,889 1,845
Nov. 2	1,155	117	10,299 422
Nov. 3	255	148	10,164 236
Nov. 5	20,762	522	23,505 4,668
Nov. 6	5,448	576	18,840 4,339
Nov. 7	8,000	300	12,500 2,500
Nov. 8	3,000	490	22,500 3,000

*Week so far... 37,205 1,798 77,345 15,507
Week ago... 31,116 1,458 80,312 10,859
Year ago... 34,590 2,103 74,261 7,531
2 yrs. ago... 27,810 2,704 64,850 12,343
*Including 196 cattle, 22,847 hogs and 3,772 sheep direct to packers.

SHIPMENTS			
	Cattle	Calves	Hogs Sheep
Nov. 1	1,823	116	1,447 1,224
Nov. 2	608	...	892 400
Nov. 3	206	27	105
Nov. 5	6,183	4	1,123 492
Nov. 6	4,059	358	2,303 317
Nov. 7	4,200	...	800 200
Nov. 8	2,000	100	1,500 500

Week so far... 16,442 462 5,816 1,509
Week ago... 16,093 510 5,990 3,085
Year ago... 12,550 181 7,615 2,239
2 yrs. ago... 10,759 583 4,116 3,078

NOVEMBER RECEIPTS			
Cattle	1951	1950	
Hogs	41,063	47,753	
Calves	2,386	2,494	
Hogs	106,897	107,010	
Sheep	18,012	10,122	

NOVEMBER SHIPMENTS			
Cattle	19,079	18,091	
Hogs	8,155	10,412	
Sheep	3,244	2,957	

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, November 8:

	Week ended	Week ended
	Nov. 8	Nov. 1
Packers' purch.	54,073	46,592
Shippers' purch.	6,735	8,653
Total	60,808	55,245

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, November 8, were reported as shown in the table below:

CATTLE:	
Steers, ch., pr.	\$37.50 only
Steers, com., gd.	...
Heifers, ch.	36.75 only
Cows, com'l	28.00@29.50
Cows, utility	23.00@28.00
Cows, can. & cut.	18.00@22.00
Bulls, utility & com'l	25.50@30.00
VEALERS:	
Gd. & l. pr.	\$29.00@32.50
Utility	...
HOGS:	
Gd. & ch. 200/220	No quotations
Sows, med. & ch.	No quotations
LAMBS:	
Choice	No quotations

CANADIAN KILL

Inspected slaughter in Canada, week ended October 27:

CATTLE			
	Wk. Ended Same Wk.	Oct. 27	Last Yr.
Western Canada	15,348	16,943	
Eastern Canada	13,391	17,393	
Total	28,739	34,336	
HOGS			
Western Canada	40,173	32,129	
Eastern Canada	73,201	65,325	
Total	113,374	97,445	
SHEEP			
Western Canada	4,893	6,808	
Eastern Canada	16,235	26,737	
Total	21,128	33,545	

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended October 27, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb.	Good and Choice	Gr. B Dressed	Gd. Handyweights
Toronto	\$33.75	\$37.00	\$29.35	\$32.18
Montreal	32.45	38.35	29.11	32.80
Winnipeg	32.10	34.50	27.85	31.50
Calgary	32.80	34.53	29.60	31.54
Edmonton	31.30	33.50	30.20	30.00
Lethbridge	29.60	31.00
Pr. Albert	30.00	32.50	27.10	30.00
Moose Jaw	30.00	32.00	27.10	28.50
Saskatoon	30.60	34.50	27.20	28.75
Regina	30.05	33.10	27.10	...
Vancouver	32.90	34.70	32.85	32.50

*Dominion Government premiums not included.

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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Nov. 3, 1951.	5,189	Week ending Nov. 3, 1951.	12,119
Week previous	5,230	Week previous	20,054
Same week year ago	12,827	Same week year ago	7,741
COW:		PORK CURED AND SMOKED:	
Week ending Nov. 3, 1951.	3,265	Week ending Nov. 3, 1951.	433,185
Week previous	3,336	Week previous	583,029
Same week year ago	1,975	Same week year ago	733,617
BULL:		LARD AND PORK FATS:	
Week ending Nov. 3, 1951.	727	Week ending Nov. 3, 1951.	13,348
Week previous	863	Week previous	31,505
Same week year ago	765	Same week year ago	98,957
LOCAL SLAUGHTER			
CATTLE:		CATTLE:	
Week ending Nov. 3, 1951.	8,247	Week ending Nov. 3, 1951.	8,247
Week previous	7,493	Week previous	7,493
Same week year ago	7,436	Same week year ago	7,436
CALVES:		CALVES:	
Week ending Nov. 3, 1951.	7,951	Week ending Nov. 3, 1951.	7,951
Week previous	7,030	Week previous	7,030
Same week year ago	9,497	Same week year ago	9,497
HOGS:		HOGS:	
Week ending Nov. 3, 1951.	52,143	Week ending Nov. 3, 1951.	52,143
Week previous	50,655	Week previous	50,655
Same week year ago	44,734	Same week year ago	44,734
SHEEP:		SHEEP:	
Week ending Nov. 3, 1951.	49,095	Week ending Nov. 3, 1951.	49,095
Week previous	42,159	Week previous	42,159
Same week year ago	41,523	Same week year ago	41,523
COUNTRY DRESSED MEATS			
VEAL:		VEAL:	
Week ending Nov. 3, 1951.	7,532	Week ending Nov. 3, 1951.	7,532
Week previous	7,103	Week previous	7,103
Same week year ago	5,550	Same week year ago	5,550
HOGS:		HOGS:	
Week ending Nov. 3, 1951.	13	Week ending Nov. 3, 1951.	13
Week previous	10	Week previous	10
Same week year ago	10	Same week year ago	10
LAMB AND MUTTON CUTS:		LAMB AND MUTTON CUTS:	
Week ending Nov. 3, 1951.	8,954	Week ending Nov. 3, 1951.	8,954
Week previous	8,833	Week previous	8,833
Same week year ago	3,709	Same week year ago	3,709

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended November 3 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	8,247	7,951	52,143	49,095
Baltimore, Philadelphia	6,928	1,038	28,328	1,149
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	12,813	1,637	75,647	4,513
Chicago Area	21,137	6,710	97,723	15,821
St. Paul-Wis. Group	25,370	21,306	161,655	11,565
St. Louis Area	13,627	8,204	99,715	10,630
Sioux City	6,015	60	39,585	5,077
Omaha	19,365	651	77,161	14,712
Kansas City	12,725	3,684	47,821	6,428
Iowa and So. Minn.	19,357	4,067	271,390	21,628
SOUTHEAST				
Week ending Nov. 3, 1951.	7,868	4,562	29,362	...
SOUTH CENTRAL WEST				
Week ending Nov. 3, 1951.	23,290	9,258	85,377	20,188
ROCKY MOUNTAIN				
Week ending Nov. 3, 1951.	8,039	677	17,142	12,561
PACIFIC				
Week ending Nov. 3, 1951.	21,287	1,468	40,525	24,076
Grand total	200,088	71,282	1,123,564	203,443
Total week ago	189,902	74,491	982,613	194,372
Total same week year ago	206,293	78,034	1,017,728	198,062

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis National Stockyards, St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: September 1951—Cattle, 72.4; calves, 63.2; hogs, 74.9; sheep, 83.2.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended November 2:

	Cattle	Calves	Hogs
Week ending November 2	2,522	1,334	17,159
Week previous	3,103	1,292	14,165
Corresponding week last year	1,470	1,447	12,173

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SUPERINTENDENT: 25 years' experience. Production, processing, rendering, refrigeration, maintenance, labor relations. Cost conscious and efficient. W-408, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

MANAGER: Large and small plant experience. New managing small, very active plant in southern Ohio. Want opportunity to share in profits and ownership. W-430, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HELP WANTED

HOG CASING FOREMAN

Casing house can place fully experienced foreman. Give full particulars. Address Berth. Levi & Co. Inc., 3944 S. Hamilton Ave., Chicago 9, Ill.

FOREMAN: Hog kill and cut, medium size plant in western Pennsylvania. In replying give full information, experience, family status, references, salary expected, etc. W-443, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HELP WANTED

GENERAL FOREMAN SAUSAGE DEPARTMENT

An independent, B.A.I. inspected house in Eastern Pennsylvania has an opening for a first class sausage foreman. Man under 45 years of age preferred. Must be thoroughly experienced in sausage manufacturing and capable of maintaining high morale and discipline through personal leadership. Give full details of personal data, education and experience and include recent photograph in first letter. All replies will be held in strict confidence.

W-384, THE NATIONAL PROVISIONER

15 West Huron St. Chicago 10, Ill.

MANUFACTURERS' AGENT

Some exclusive territories available. RONNINGEN quick coupling non-short-circuiting water filters. 50 to 5000 GPM. Pressures to 2002. Excellent opportunity for engineering salesmen handling pumping machinery or heavy industrial equipment. Liberal commission basis.

RONNINGEN MANUFACTURING CO. VICKSBURG, MICHIGAN

GENERAL MANAGER

For small packing plant. Prefer young man but with sufficient experience to make complete handling. Profit sharing basis on proven ability. W-432, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

INEDIBLE-EDIBLE rendering manager wanted for large eastern packer. Must have thorough knowledge of this business. Must know costs and yields. Know how to produce high quality merchandise. State experience, age, and what available. W-411, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

WANTED: Chief engineer, meat packing experience desirable. Plant located in east. Write stating experience, etc., to W-436, THE NATIONAL PROVISIONER, 11 West 44th St., New York 17, N. Y.

HELP WANTED

MANAGER: For rendering plant, Illinois location, handling dead stock and shop materials, good tonnage. Three cookers, expellers and other modern equipment. Personal confidential interview can be arranged. W-444, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PROGRESSIVE SAUSAGE KITCHEN: Producing weekly average of 15,000 lbs. wants sausage maker-working foreman. Vast opportunity for right party. Write W-437, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

PLANTS FOR SALE

FOR SALE or RENT: Will sell or sublet improvements in new modern meat packers sales branch, Jacksonville, Florida, with large freezer, beef and other coolers. Fully equipped with scales, trolleys, warehouse trucks. Excellent unloading and shipping facilities with railroad siding. FS-47, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Packers branch house in Orlando, Florida. Beef, provisions, produce coolers and freezer. Good condition. Completely equipped. Railroad siding. Garage. FS-448, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING PLANT

South central Illinois location. Handling dead stock and shop materials. Good tonnage working two shifts. Two cookers, expeller and other modern equipment and trucks. Personal interview, inspection of territory, plant and equipment can be made at once. FS-445, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

dress or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$9.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

EQUIPMENT FOR SALE

MEAT PACKERS—ATTENTION!

- 1—Boss 500 ton Curb Press and Pump
- 1—Mech. Mfg. Co. 5' x 16' Cooker-Melter.
- 4—350, 600 and 800 gal. Dopp Seamless Kettles.
- 1—Davenport 23A Dewaterer, motor driven.

Used and Rebuilt Anderson Expellers, all sizes

We also have a large stock of 8/8, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.

Send us your inquiries

CONSOLIDATED PRODUCTS CO.

14-19 Park Row New York 38, N. Y.
Barclay 7-0600

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pitcock and Associates, Glen Riddle, Pennsylvania.

FOR SALE: Buffalo meat chopper 27", 5 H.P. A.C. motor. Excellent condition. Must sell. FS-203, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

FOR SALE: One expeller 1000 to 12000 capacity per hour. Perfect condition. Wm. Stappenbeck, Inc., 2268 Atlantic Ave., Rochester, N.Y.

EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. EW-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

Meat Business

For Sale

Miami, Florida

Completely Equipped
and Operating

Wholesale—Retail

LOCATION: Excellent; selected after analysis of buying area by research bureau.

EQUIPMENT: 3800 cu. ft. cooler; 1440 cu. ft. aging cooler; 1140 cu. ft. freezer; water cooled York refrigeration system with 6 compressors; 15 KW stand-by electrical generator; display and freezer boxes; scales, hanging rails; completely equipped for top-flight operation.

TRADE: Wholesale to select clubs and hotels in Miami Area, and throughout West Indies. Retail to finest clientele, who appreciate quality products.

PROFIT: Has made substantial profit each year. Certified Public Accountant's statement available.

PRICE: Can be purchased at less than 1/2 replacement cost. Does not take large sum to handle.

FUTURE: Season just opening and opportunity unlimited with proper management.

Selling at sacrifice to settle estate.

FS-446, THE NATIONAL
PROVISIONER

15 W. Huron St. Chicago 10, Ill.

PLANT FOR SALE

FLORIDA

MEAT CURING PLANT

A well established going business available in Ocala, Florida, the center of stock raising in Florida. Meat curing plant and wholesale plant with 2 cars, 3 trucks and 3 houses. Lime block store building, fixtures and equipment and 263 frozen food lockers adjoining.

ALL FOR \$100,000.

STEPHEN MCCREARY

OCALA FLORIDA

FOR SALE or LEASE

PACKING PLANT: Steel and concrete building, approximately 18,000 square feet floor space, two floors, elevator, railroad spur, truck loading docks, completely equipped—A-1 condition, ideal location, fertile field for a packer wishing to expand—no competition within 100 miles. Now operating large quota. Will sell or lease. Terms can be arranged.

FS-420, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

BUSINESS OPPORTUNITIES

DISTRIBUTOR in northern New Jersey wishes to contact independent midwestern packer for beef, pork and lamb. W-441, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

WANTED

Supplier of pre-packaged steaks, hamburger, and chops of concern in Memphis, Tennessee. Reply to Post Office Box 2452, De Soto Station, Memphis, Tenn.

FOR LEASE

Well equipped small pork and beef packing plant in good west Texas town. Good trade area. Now leased and doing good business. — J. D. Fonville, 1541 S. 9th St., Abilene, Texas.

WANTED

BROKERS & DISTRIBUTORS

For a liquid FLAVOR-BOOSTER, recently introduced and already used in quantity by prominent packers in sausage products, prepared meats, and in curing.

INTERESTING COMMISSION RATE

W-449, THE NATIONAL PROVISIONER
11 East 44th St. New York 17, N.Y.

BUSINESS OPPORTUNITY!

FOR SALE: Small modern killing plant and cooler with complete offal rendering equipment, auction barn (volume \$2,000,000 per year), office scales, 1,000 head capacity yarding pens, 3 loading chutes, 3 barns, feed lots, shelters, grain elevator on our railroad spur. New modern 8 room house, city water, lights and natural gas in all buildings. Adjacent to town of 1500 population. Santa Fe railroad, 2 highways, active community. 50 acre tract of land. All of this equipment is in good condition and is centrally located together. The killing plant, rendering equipment, feed lots, elevator, auction barn are all operating now, and have been for several years. Good references. Located in northeastern Kansas. Immediate possession.

FS-439, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS

ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S

WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly.

Kill Floor & Cutting

- 1125—SAW: B&D, Ham Scribe, with 6" blade, 275.00
- 1105—SAW: Bad Carass splitting (2) 29" blades ca. 575.00
- 3691—HOG HOIST: Boss, Vertical with 3 HP. motor ca. 925.00
- 3669—DEHAIRER: Bone, baby hog 7 1/2 HP. motor, good condition ca. 775.00
- 3839—CLEANER: Beef Splitting 20 (New) 11"—12"—13" blades ca. 9.00
- 2524—FRICTION BEEF DROPPER: (never been used) ca. 475.00
- 3495—CARING FLUSHING TABLES: 2' x 2', legs are stainless steel ca. 55.00
- 3978—TABLES: Meat Trimming, with removable boards 5'x12" 180.00

Sausage & Smokehouse

- 3975—ROTO-CUT MACHINE: Globe 2621, size 34"x24" 1250.00
- 2957—SILENT CUTTER: Buffalo 243A, no motor 575.00
- 2948—SILENT CUTTER & GRINDER COMB: with 2 HP. motor ca. 350.00
- 2939—SILENT CUTTER: Buffalo 218, with 2 HP. motor ca. 225.00
- 4040—SILENT CUTTER: Buffalo 250, 6000 cap., with 50 HP. motor 1350.00
- 4127—SILENT CUTTER: John E. Smith, 252-B with 10 HP. motor ca. 625.00
- 1978—GRINDER: Cleveland Klen-Kut, 27 E with 20 HP. motor & Starter ca. 750.00
- 2753—GRINDER: Fisco Delta, 222, (new never used) 2 HP. motor ca. 375.00
- 3683—GRINDER: Cleveland 27, 15 HP. motor ca. 750.00
- 4033—MIXER: Buffalo 1A, 10000, with motor ca. 850.00
- 3416—MIXER: Buffalo 25, 7000 cap. motor drive, less motor ca. 750.00
- 3837—STUFFER: Buffalo, 5002, good condition, complete ca. 850.00
- 3884—STUFFER: Randall, 5002 ca. 300.00
- 3594—STUFFER: (3) Anco, 4002, with two stuffing valves ca. 875.00
- 3769—BACON & HAM TRESS: (New) ca. 12.00
- 3977—STEAK MAKER: Federal, heavy duty model #100 235.00
- 2980—SLICER: U.M. with stacker & Knife sharpener ca. 175.00
- 3939—BACON SLICER: Buffalo 218, 1 1/2 HP, 3 phase motor ca. 285.00
- 3924—HIP TANK: Advance, stainless steel, (NEW—NEVER USED) ca. 180.00
- 4017—TABLE: Stainless Steel, 4'x10' with steel legs ca. 160.00
- 4034—HOY MOLDERS: (5) stainless steel haf, sliding covers, used, good condition ca. 3.75
- 2094—DRAINING TABLES: (2) Billed Ham, with stainless steel grate ca. 75.00
- 3697—SMOKE UNIT: Lipton, 26, excellent condition ca. 575.00
- 2935—HAM PRESS: Globe ca. 95.00

Lard & Rendering

- 3951—TANKAGE DRYER: Anco 2160, Horizontal, 4'6"x16' long, 40 HP. motor ca. 5650.00
- 3785—TANKAGE DRYER: 4x5, with 7 1/2 HP. motor, "V" belt & pulleys, good operating condition ca. 925.00
- 3774—COOKER: Boss 529, Silent Chain drive, with 15 HP. motor ca. 3450.00
- 3631—COOKER: French Oil Mill, 429, with 15 HP. motor ca. 1150.00
- 4000—PRESS: Boss, 300 ton hydraulic four post, with 2x12 hydraulic pump & Fisher Governor, 65000 setting, Hydraulic Pipe & fittings included ca. 2250.00
- 3798—HYDRAULIC PRESS: Anco 300 ton, with fittings, piping, gauges, plates, less pump ca. 3850.00
- 3635—EXPELLER: Anderson 21, complete with 15 HP. motor & tempering apparatus ca. 180.00
- 2970—BONE CRUSHER: Oil Waste Savings Co. with 20 HP. Motor driven by flat belt, (NEW) ca. 1250.00
- 3854—CRUSHER: Medman, with new 30 HP. motor & new set of teeth ca. 2975.00
- 1048—HOG: Miltz & Merrill 213 C.D. 25 HP. motor, with base coupling ca. 1875.00
- 3317—HAMMER & WAMMER: John J. Dupps Co. 21, 30"x12" cyl., 15 HP. motor with starter ca. 2250.00
- 3776—FILTER PRESS: Albright-Neil 221, 21"x24", 40 plates 1 1/2", recessed, like new ca. 1000.00

DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)
U. S. Yards, Chicago 9, Ill.
CLiffside 4-6700

BARLIANT & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers

MORRELL

No King
Ever Ate Better!



PRIDE

Ham • Bacon • Sausage • Canned Meats
Pork • Beef • Lamb

MEATS



JOHN MORRELL & CO.

Packing Plants:
Ottumwa, Iowa • Sioux Falls, S. D.

HYGRADE'S
BEEF • VEAL • LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNED BEEF
AND TONGUE

HYGRADE
in name...
high grade in fact!

...also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 JACKMAN AVENUE, OTTUMWA, IA

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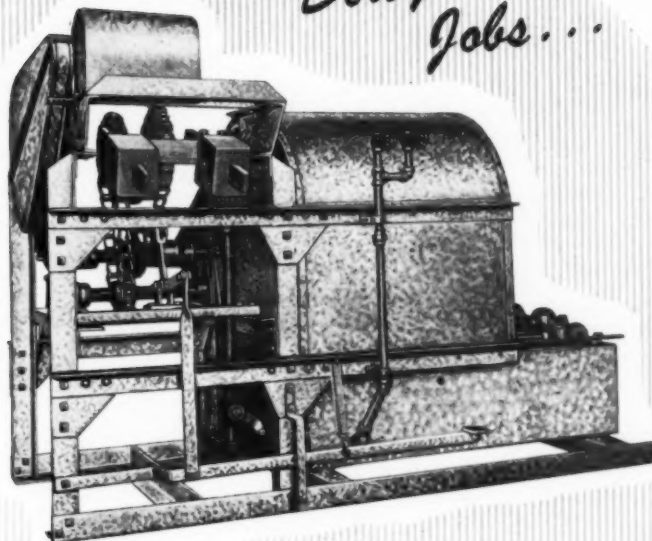
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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

*For the
Dirty
Jobs...*



Anco designed these three washers to give your barrels, vats and tubs longer life! . . . greater service! Revolving against inside and outside brushes while sprayed with a steaming hot cleansing solution—your barrels, vats and tubs are thoroughly sanitized and deodorized in one operation! Saves hand labor! Write today for further information.

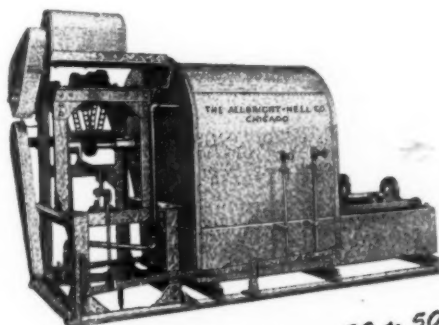
Capacity,

60 to 100

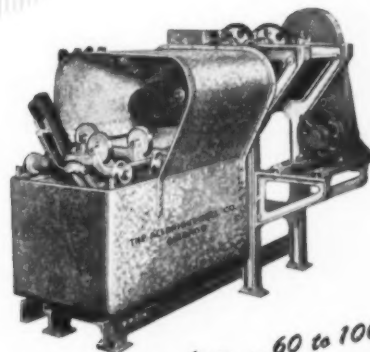
barrels per hour...

**No. 41—BARREL
WASHER**

For barrels about 20" dia. head
x 36" high.



Capacity, vats per hour... 20 to 50



Capacity, tubs per hour... 60 to 100

No. 510—TUB WASHER

No. 511—VAT WASHER

For vats about 40" dia. head x
42" high.



THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

"Picture Window" Sales Punch



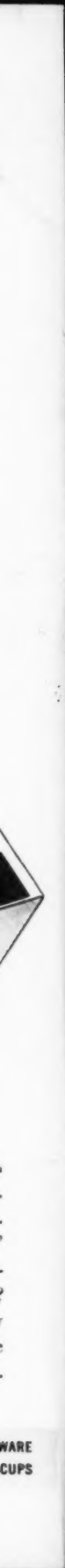
ONE PIECE
CONSTRUCTION

FOLDING, PARAFFINED, AND LAMINATED CARTONS
BAKERY PACKAGES • PREPACKAGING BOARDS AND TRAYS



LIQUID-TIGHT CONTAINERS • FOOD TRAYS • PAPERWARE
EGG CARTONS • PLATES • PAILS • HANDI-HANDLE CUPS

A good "look" is often worth a thousand words to a menu-planning housewife. Many meat products have this extra sales potential. It pays to make the most of it with colorful "protective" merchandising packages. Have you explored the full opportunities for greater sales by re-vitalizing your meat packages? Sutherland's 32 years of experience in the packing industry can be most helpful on such a program. Write today for recommendations.



WARE
CUPS